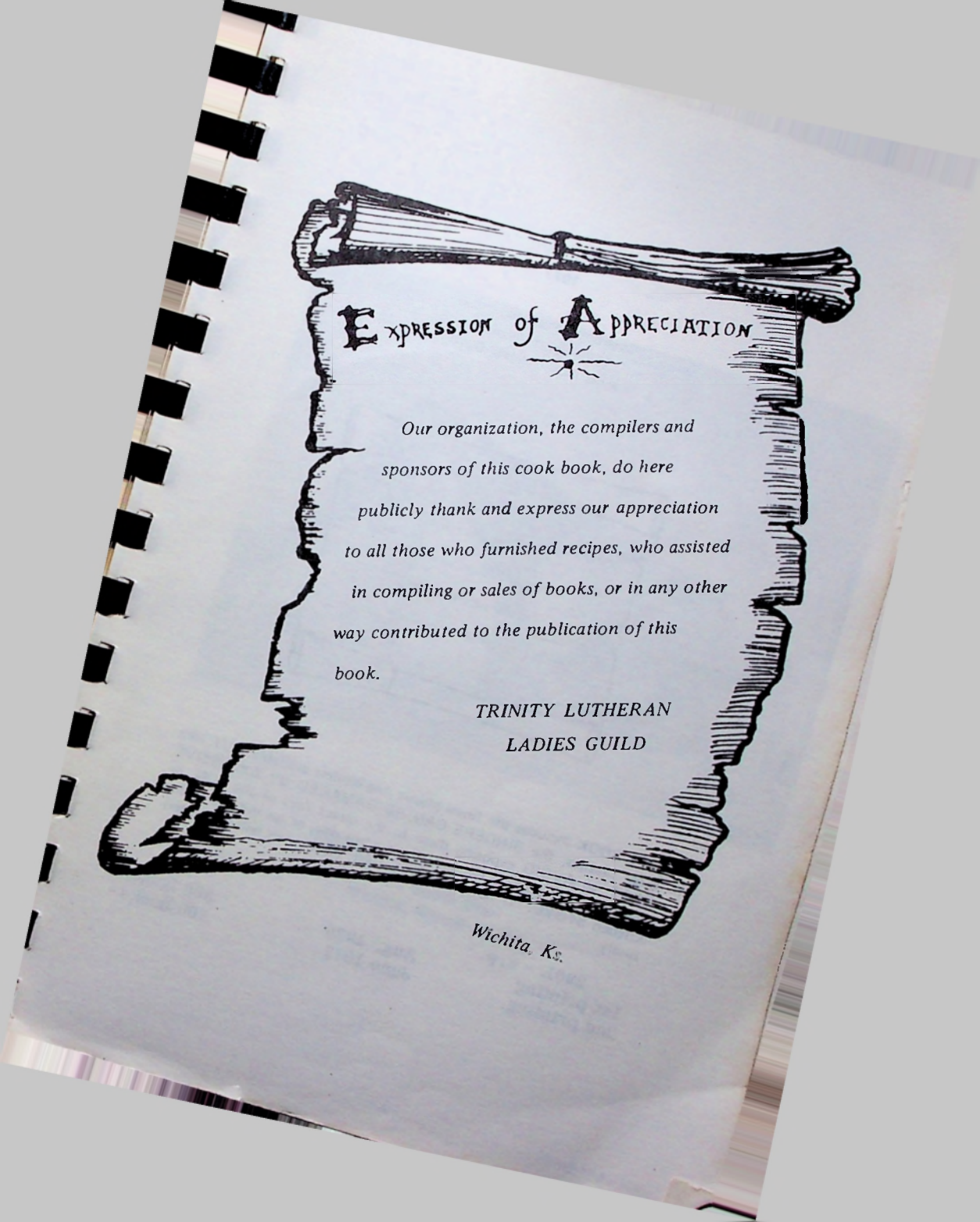
Sugar 'N Spicentennial Cookbook

COMPILED BY

TRINITY LUTHERAN LADIES GUILD

Wichita, Kansas



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Our organization, the compilers and sponsors of this cook book, do here publicly thank and express our appreciation to all those who furnished recipes, who assisted in compiling or sales of books, or in any other way contributed to the publication of this book.

TRINITY LUTHERAN
LADIES GUILD

Wichita, Ks.

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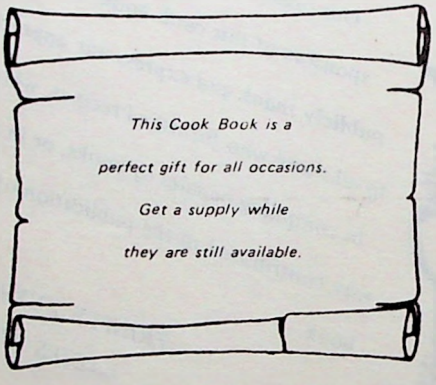

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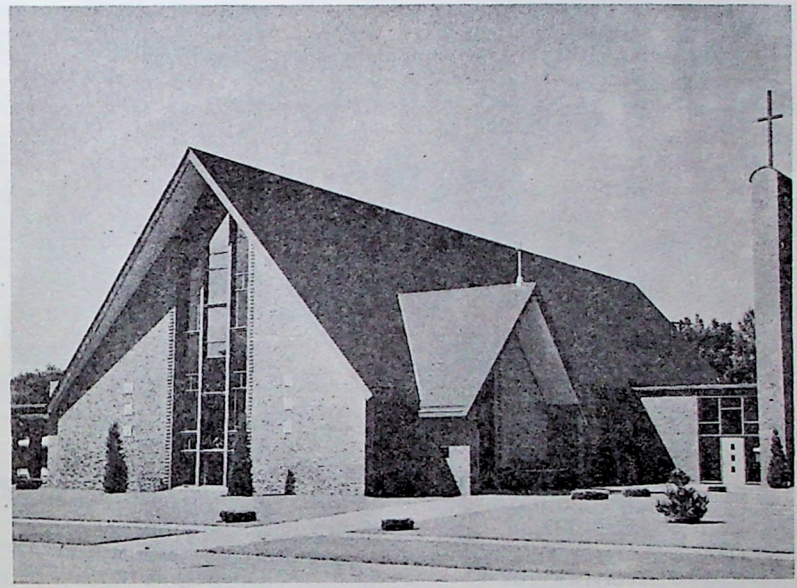

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APPETIZERS PICKLES RELISHES

A HANDY SPICE GUIDE
TO MAKE YOU BECOME A SEASONED SEASONER

ALLSPICE....a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. USES: (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL....the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. USES: For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES....the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. USES: For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY....the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. USES: For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER....a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. USES: For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL....the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. USES: Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE....the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. USES: (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM....an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. USES: In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)....is a vegetable protein derivative for raising the effectiveness of natural food flavors. USES: Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO....the leaf of a safe bush growing in Italy, Greece and Mexico. USES: An excellent flavoring for any tomato dish, especially Pizza, chili con carne, and Italian specialties.

PAPRIKA....a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. USES: A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY....the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. USES: Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY....an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. USES: In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE....the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. USES: For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME....the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. USES: For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC....a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. USES: As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

CRANBERRY CONSERVE

Mrs. Alice Kaaz

2 1/2 c. sugar
1/2 c. water
2 Tbsp. orange juice
Grated rind of 1 orange
1 tsp. ground cloves
2 tsp. ground cinnamon
1 lb. cranberries

Combine sugar, water, orange juice, grated rind, and spices; boil for 5 minutes. Add cranberries and boil until all have popped open. Chill. Spices can be omitted if desired.

THREE-CHEESE DIP
(A Blender Recipe)

Elaine Scott

1/4 c. water
1 c. cottage cheese
2 Tbsp. bleu cheese
2 (3 oz.) pkg. cream cheese
1 small clove garlic
Few drops hot pepper sauce

Pour water into blender. Add cottage cheese. Cover and blend at high speed about 20 seconds. Add remaining ingredients; cover and blend until smooth. Makes about two cups.

DILL DIP

Carolyn Kime

8 oz. sour cream
1 Tbsp. tarragon vinegar
1/2 tsp. salt
1/2 tsp. garlic salt
1/2 tsp. sugar
1 tsp. dill weed
1 tsp. dill seed

Combine ingredients thoroughly. Serve with your favorite fresh vegetables, crackers, etc.

SAUSAGE BALLS

Kathleen McDaniel

1 lb. uncooked hot pork sausage
3 c. biscuit mix
1 (10 oz.) pkg. sharp Cheddar cheese

Grate cheese and combine with sausage and biscuit mix with your hands. Mix well; shape into small balls, since they are larger when baked. Freeze on a sheet pan. When solidly frozen, place in a plastic bag. When ready to serve, take out amount of

SAUSAGE BALLS (Continued)

balls needed, and bake at 350° for 20 minutes. These can be baked unfrozen at 350° for 12-15 minutes. Makes approximately 100 small balls.

CHEESE LOG — Carolyn Kime

1 (5 oz.) jar Kraft Roka Bleu cheese
1 (5 oz.) jar Kraft Old English sharp cheese
1 (3 oz.) pkg. cream cheese
1 Tbsp. minced onion
1 1/2 tsp. Worcestershire sauce
Parsley flakes
Chopped nuts

Soften cheese. Stir together the three cheeses, onion, and Worcestershire sauce until well blended. Place mixture on piece of clear plastic wrap and shape into ball or log, using the plastic wrap as a mold. Chill. Before serving, roll log in parsley flakes and chopped nuts.

HAZEL'S GREEN TOMATO RELISH — Mrs. Angela Pratt

4 c. ground onion (about 3 lb. white onions)
1 medium head cabbage, ground (4 c.)
4 c. ground green tomatoes (about 12)
12 green peppers
1/2 c. salt (not iodized)
6 red sweet peppers, if available
6 c. sugar
1 Tbsp. celery seed
2 Tbsp. mustard seed
1 1/2 tsp. turmeric
4 c. cider vinegar
2 c. water

Grind all vegetables and cover with salt. Let stand overnight. Rinse and drain, then pour into old pillow case and let drain for about 6 hours from outdoor clothesline, etc. Combine remaining ingredients; heat to boiling. Simmer for 3 minutes. Seal in hot sterilized jars. Makes about 8 pints.

add drained vegetables

ONE QUART RELISH — Jeanette McPherson

1 qt. cabbage
1 qt. green tomatoes
1 qt. vinegar
1 qt. sugar
1 qt. apples, unpeeled
1 qt. onions

ONE QUART RELISH (Continued)

1 qt. peppers (red and green
1 Tbsp. mustard seed
1 Tbsp. celery seed

Grind green tomatoes and sprinkle salt over them. Grind other vegetables. Squeeze liquid out of tomatoes and add all ingredients. Bring just to a boil and seal at once. Makes 12 to 13 pints.

SWEET CUCUMBER RELISH — Louise Williams

8 - 12 medium to large cucumbers
3 c. onion, ground
1 c. green pepper, ground
1 (4 oz.) can red pimientos, drained
3 c. celery, ground fine
1/4 c. salt
4 c. water
4 c. vinegar
5 c. sugar
1 Tbsp. celery seed
1 Tbsp. mustard seed

Hint: chop and measure cucumbers, onion, green pepper, celery, and pimientos. Put into large container and stir, then grind with meat grinder, or if none is available, use an Osterizer or blender; just put in a small amount at a time and stir often. Peel cucumbers and remove seed; grind to make 6 cups. Grind onion, green pepper and celery as described; chop pimiento fine. Soak combined mixture of ground cucumber, onion, green pepper, pimiento and celery in a mixture of the salt and water for four hours. Drain juice off; be sure to drain well! Combine vinegar, sugar, celery and mustard seed; bring to boil. Add drained ingredients from above and cook for 10 minutes. Put in jars and seal. Makes about 6 pints.

GRANDMA'S BREAD AND BUTTER PICKLES — Mrs. Angela Pratt

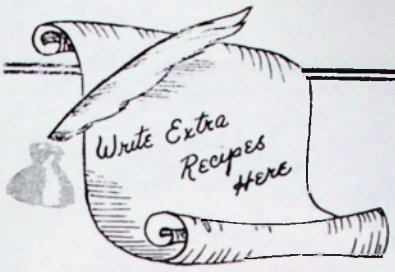
1 gal. thinly sliced cucumbers
8 or more onions, thinly sliced
1/2 c. canning salt
Ice cubes
4 1/2 c. sugar
1 1/2 tsp. turmeric
1 tsp. celery seed
4 tsp. white mustard seed
5 c. vinegar (medium strength)

Place cucumbers and onions in large bowl or crock; sprinkle with salt. Mix, then completely cover with ice cubes. Let stand

GRANDMA'S BREAD AND BUTTER
PICKLES (Continued)

for 45 minutes; drain. Combine remaining ingredients and bring to a boil. Add drained cucumbers and onions; boil for 5 minutes. Seal hot in sterilized jars.

** EXTRA RECIPES **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SOUPS
SALADS
VEGETABLES

TO QUICK–FREEZE VEGETABLES

Vegetables for freezing are prepared as for cooking, then blanched (scalded) and packed dry, or with the brine. The dry pack is less trouble and is satisfactory for all vegetables except green peppers.

Blanching vegetables is important because it minimizes loss of flavor and color. To blanch in boiling water, put about one pound of vegetables in a fine-mesh wire basket with a wire cover to hold food under the water and lower into rapidly boiling water, enough to cover food. Cover the kettle and then COUNT THE TIME RECOMMENDED FOR EACH vegetable. After blanching, chill quickly and thoroughly, plunge the vegetables into ice water, or hold under cold running water. When completely chilled, remove and drain, and PACK AT ONCE.

VEGETABLE	HOW PREPARED	BLANCHING
ASPARAGUS	Wash, cut, sort into groups according to thickness of stalk. Blanch, chill, pack.	3 to 4 minutes in boiling water, depending on size.
BEANS, GREEN AND WAX	Wash, stem, slice, cut or leave whole. Blanch, chill, pack.	Cut: 2 minutes in boiling water. Whole: 2 1/2 minutes in boiling water.
BEANS, LIMA	Shell, wash, blanch, chill. Remove white beans, which may be used for cooking. Pack.	1 to 2 minutes in boiling water, depending on size.
CARROTS	Remove tops, wash, scrape. Slice lengthwise or crosswise as preferred, or leave small carrots whole.	Whole: 4 1/2 minutes in boiling water. Sliced: 3 minutes in boiling water.
CAULIFLOWER	Break heads into flowerets about 1 inch across. Wash, blanch, chill, pack.	3 to 4 minutes in boiling water.
CORN, ON COB	Husk, trim away silk and spots. Wash, blanch, chill, pack.	7 minutes in boiling water for slender ears. 9 for medium, 11 for large.
CORN, KERNELS	Same as corn on cob. After chilling, cut off kernels and pack.	
GREENS Beet, Chard, Kale, Mustard, Spinach, Collards, etc.	Wash, discard bad leaves, tough stems. Blanch, chill, pack.	2 minutes in boiling water.
PEAS	Shell, sort, blanch, chill, pack.	1 to 2 minutes in boiling water, depending on size.
PEPPERS, GREEN	Wash, cut away seeds, slice. Blanch, pack in brine of 1 tsp. salt to 1 c. cold water.	3 minutes in boiling water.

CHILI

Mrs. Wilma Willhite

2 lb. ground beef
1 large onion, chopped
1 brick of chili
2 cans Mexican beans
1 (No. 2) can tomato juice
3 heaping tsp. chili powder

Brown ground beef and onion; drain off grease. Add brick of chili, beans, tomato juice and chili powder. Bring to a boil and simmer one hour. Vinegar may be added to taste.

CHILI FOR FIFTY

Trinity Ladies Guild

10 lb. ground beef
5 medium onions
1 gal. canned tomatoes
5 pkg. Williams chili seasoning
Salt to taste
1 gal. chili beans with juice, or 5 large cans to equal this
5 large grated potatoes
3 large (46 oz.) cans tomato juice

Crumble and brown ground beef and onion. Stir in canned tomatoes. Blend in chili seasoning and salt. Simmer for 1/2 hour. Add beans and potatoes. Simmer another 1/2 hour. This will be thick. The day it is to be served, add tomato juice and reheat. When making half a recipe, use 4 cans chili beans and 4 cans tomatoes (small cans).

VEGETABLE SOUP FOR FIFTY

Mrs. Angela Pratt

Beef shank bone plus stew meat to make 10 lb.
3 gal. water
1 1/2 c. chopped onion
4 Tbsp. salt
1 tsp. pepper
6 bay leaves
3 2/3 c. chopped carrots
3 c. chopped celery
4 1/4 c. diced potatoes
2 1/2 c. chopped cabbage
3 c. corn (frozen)

Cook meat, bones, water, onion, and seasonings for 3 to 4 hours, simmering. Remove meat from bone; remove bay leaves, strain. Add vegetables and meat to broth; cook about 1 hour until vegetables are soft. Note: to the above ingredients, the following may also be added:

1 1/2 qt. tomato juice
6 (1 lb.) cans tomatoes

VEGETABLE SOUP FOR FIFTY (Continued)

1 1/2 to 2 Tbsp. Worcestershire sauce
3/4 to 1 tsp. chili powder

Cook juice, Worcestershire sauce, and chili powder with meat and bones. Add tomatoes with vegetables later. This will increase the number of servings slightly as well.

CABBAGE AND PINEAPPLE SALAD — Jeanette McPherson

2 1/2 c. shredded cabbage
Dash of salt
Salad dressing
1 1/2 c. drained pineapple
1 diced apple
1 1/2 c. tiny marshmallows

Combine cabbage, salt, and enough salad dressing to moisten. Add pineapple, diced apple and marshmallows.

TWENTY-FOUR HOUR SALAD — Mrs. E. W. Nath

1 (No. 2 1/2) can pineapple tidbits
30 marshmallows, cut in fourths
1/2 c. chopped celery
1/2 c. broken pecans
1/2 c. grated American cheese
2 Tbsp. vinegar
2 whole eggs, beaten
1/4 tsp. salt
3 Tbsp. flour
1/2 pt. whipping cream

Drain juice from pineapple and save. In a large bowl, combine pineapple, marshmallows, celery, pecans, and cheese. In top of double boiler, combine reserved pineapple juice, vinegar, eggs, salt and flour. Cook, stirring until thickened. When cool, fold in whipped cream (or Dream Whip may be used). Then fold into the fruit mixture. Chill 24 hours. Serve in lettuce cups.

CHRISTMAS SALAD — Mrs. Alice Kaaz

2 c. raw cranberries
1 1/2 c. water
1 c. sugar
1 pkg. (3 oz.) cherry jello
1/2 c. crushed pineapple, drained
1 tart apple, peeled and finely chopped
1/2 c. chopped nuts (preferably pecans)

CHRISTMAS SALAD (Continued)

Add water to cranberries and simmer for 10 minutes. Add sugar. Stir, then add gelatin. Remove from stove and partially cool. Add drained crushed pineapple, a little of the pineapple juice, chopped apple, and nuts. Pour into mold and chill. Yields 8 to 10 servings of tasty salad that will add color to your Christmas table.

SALAD DESSERT — Betty Rooker

1 (24 oz.) carton cottage cheese
1 (11 oz.) can Mandarin oranges
1 (9 oz.) carton Cool Whip
1 (15 1/4 oz.) can crushed pineapple, drained
1 (3 oz.) pkg. orange jello

Mix all ingredients together and chill. A refreshing summer salad-dessert.

STRAWBERRY LAYER SALAD — Norine Nath

2 (3 oz.) pkg. strawberry jello
2 1/2 c. boiling water
2 (10 oz.) pkg. frozen strawberries
1 lb. can crushed pineapple
2 bananas
1/2 c. sour cream
1/2 c. Dream Whip
1/2 c. nuts

Dissolve jello in boiling water; add strawberries and stir until thawed. Add pineapple with the juice, sliced bananas and nuts. Pour half of mixture into a 9x13 inch pan. Stir together sour cream and Dream Whip; spread over jello after it has set. Let set a few minutes and then add remaining jello. Chill. Serves 12-15.

FIVE CUP SALAD — Martha Beavers

1 c. Mandarin oranges
1 c. chunk pineapple
1 c. coconut
1 c. small marshmallows
1 c. sour cream

Combine all ingredients and chill overnight.

WILD RASPBERRY COTTAGE CHEESE SALAD — Charlotte Stotmeister

1 (No. 2 1/2) can crushed pineapple
1 small box wild raspberry jello
1 large carton cottage cheese (small curd)
1 (9 oz.) carton Cool Whip

Combine crushed pineapple and jello; bring to a boil. Cool. Add cottage cheese and Cool Whip; chill.

PISTACHIO SALAD — Mrs. William O'Millian

1 box pistachio pudding
1 large can crushed pineapple
1 large container Cool Whip
1/2 bag small marshmallows
1/2 c. chopped nuts

Drain pineapple and use 1/2 of the juice. To this juice, add pudding mix, marshmallows, nuts, and pineapple. Mix well. Fold in Cool Whip. Refrigerate for 1 hour or longer. Top with chopped nuts. This may be used for a dessert or salad.

FRUIT MIX SALAD — Mrs. Eleanor Winters

1 (No. 2) can pineapple tidbits
1 (No. 2) can fruit cocktail
1/2 c. shredded coconut
1 (No. 2 1/2) can pears, cut in bits
1 carton cultured sour cream
3/4 c. miniature marshmallows

Drain all fruit thoroughly. Mix all ingredients together. Place in refrigerator. Chill thoroughly, preferably overnight.

LEMON FANCY JELLO — Mrs. F. D. Howell

6 oz. pkg. lemon jello
2 c. hot water
4 bananas
1 large can crushed pineapple
1 egg
2 c. miniature marshmallows
2 Tbsp. flour
1/2 c. sugar
1 Tbsp. margarine
1 pkg. prepared Dream Whip

Drain pineapple, reserving 1/2 cup juice. Dissolve jello in hot water. Add bananas, pineapple, and marshmallows. Chill

LEMON FANCY JELLO (Continued)

until set, in a 9x13 inch pan. Gently cook egg, pineapple juice, flour, sugar, and margarine until thick. Cool and fold in prepared Dream Whip. Spread on jello.

CHERRY PINEAPPLE SALAD — Kathryn Mehl

2 c. crushed pineapple
1 (No. 2) can tart cherries
1 can Eagle Brand condensed milk
1/2 c. lemon juice
1/2 c. pecans or walnuts
1/4 tsp. red food coloring
1 small carton Cool Whip

Drain juice from fruits for at least 2 hours. Stir lemon juice into milk. Add mixture to cherries and pineapple. Add nuts and food coloring. Chill overnight. Fold in 1 carton of Cool Whip.

HOLIDAY INN SALAD — Marie Valodine

1 carton Cool Whip (small)
1 box tapioca pudding
1 small carton cottage cheese
1 can crushed pineapple (small)
1 box red raspberry jello, put in dry

Cook tapioca as directed for pie filling; cool slightly. Add cottage cheese, pineapple and dry jello. Fold in Cool Whip last. Chill three hours.

LIME SALAD — Mrs. Delmar Quade

1 (6 oz.) pkg. lime jello or 2 (3 oz.) pkg.
2 c. boiling water
1/4 c. sugar
3/4 c. chopped nuts
Midget marshmallows
1 (15 1/4 oz.) can crushed pineapple, or 2 small cans, with the juice
1 c. whipping cream
1/3 c. sugar

Combine jello, boiling water and 1/4 cup sugar. Add pineapple with juice and set aside until it thickens. When thickened, add chopped nuts. Whip cream until stiff and add 1/3 cup sugar; fold into gelatin mixture. Add as many marshmallows as you desire.

MILLION DOLLAR RICE — Elaine M. Scott

8 oz. cream cheese
2 Tbsp. sugar
1 Tbsp. mayonnaise
2 c. cooked rice
12 cherries, quartered
1/2 c. nuts
1 large pkg. miniature marshmallows
1 large can crushed pineapple, drained
1 pkg. Dream Whip

Cream together the cream cheese, sugar, and mayonnaise, until smooth. Add rice, cherries, marshmallows, and pineapple. Prepare Dream Whip as directed on package. Fold into the rice mixture; add nuts. Chill until serving time.

HOT PINEAPPLE SALAD — Rosemary Bailey

1 (No. 2 1/2) can chunk pineapple with juice
1 lb. grated Cheddar cheese (mild or medium)
1/2 c. sugar
1/3 c. flour
Pecans (optional)
Maraschino cherries (optional)

Combine flour and sugar. Mix everything together and bake in 1 1/2 quart casserole at 300° for 45 minutes. Serve hot. This is good to serve at brunch or anytime.

COTTAGE CHEESE SALAD — Mrs. Martin Strand

1 (3 oz.) pkg. lime jello
12 marshmallows, or 1 1/2 c. miniature marshmallows
1/2 c. nuts
1 small can grated pineapple
1 (12 oz.) carton cottage cheese
1 c. whipping cream, whipped

Drain pineapple, reserving juice. Add enough water to pineapple juice to make 1 cup; boil for 1 1/2 minutes. Add to lime jello. Mix pineapple, marshmallows, nuts, and cottage cheese. Add these to the jello. When congealed, add the whipped cream into the mixture.

JELLO SALAD — Naomi Arb

1 large pkg. lime jello
1 medium sized can crushed pineapple in own juice
1 pkg. baby marshmallows
1/2 c. chopped or crushed pecans
1 pkg. butter mints
2 large containers Cool Whip

JELLO SALAD (Continued)

Mix jello and crushed pineapple in a bowl and refrigerate overnight; do not add water. Crush mints in blender. Mix marshmallows, Cool Whip, pecans and mints with jello and pineapple mixture. Put in shallow pan. Cover with foil and freeze until one hour before serving.

CHERRY APPLE SALAD — Mrs. Paul Sitz

1 pkg. cherry jello (3 oz.)
1/2 c. red hot candies
2 c. boiling water
Nuts (optional)
1 1/2 c. applesauce, sweetened
1 pkg. soft Philadelphia cream cheese (small)

Dissolve gelatin in one cup of the boiling water. Dissolve candy in the other cup of boiling water. Combine two mixtures and let cool. When cooled, add applesauce and chill until firm in a shallow pan so that the salad will be about an inch thick. Cream the cream cheese with a little milk to a spreading consistency and spread on top of the jello. Sprinkle top with nuts if desired.

CARROT SALAD — Darline Justice

2 lb. carrots, sliced
1 medium onion, sliced thin
1/2 green pepper, sliced thin
1 can tomato soup
1 c. oil
1 c. sugar
3/4 c. vinegar
1 tsp. salt
1 tsp. dry mustard

Cook carrots until tender; cool. Mix carrots, onion and pepper. Heat soup, oil, sugar, vinegar, salt and dry mustard, until sugar is dissolved. Cool. Pour soup mixture over carrots. Refrigerate overnight before serving.

RICE SALAD — Carolyn Kime

2 c. cooked rice
2 stalks celery, diced
4 carrots, diced
3 hard boiled eggs, chopped
1/4 tsp. salt
5 medium Kosher dill pickles, diced
Chopped pimento, to color
Chopped onion, to flavor
Mayonnaise

RICE SALAD (Continued)

Mix rice with ingredients listed, and blend with mayonnaise or salad dressing.

CHICKEN SALAD — Laura H. Ritthaler

1 1/2 Tbsp. Knox gelatin, soaked in 4 Tbsp. cold water
1/2 c. hot chicken stock
2 Tbsp. minced parsley
1 tsp. salt
1 Tbsp. sugar
Dash of pepper
2 1/2 c. cooked cold chicken, diced
1 c. white fresh grapes
1 c. celery, chopped fine
1/2 c. slivered almonds
1 c. mayonnaise
1/2 c. whipped cream or whipped Pet milk

Dissolve gelatin mixture in the hot chicken stock; cool a little and add to other ingredients. Mix and place in mold or oblong salad dish. Chill and serve.

THREE BEAN SALAD — Mrs. Lydia H. Miller

1 (16 oz.) can green beans
1 (16 oz.) can waxed beans
1 (15 oz.) can red kidney beans
1/2 c. onion, sliced thin
1/2 c. salad oil
1/2 c. green pepper, sliced thin
2/3 c. wine vinegar
1/2 tsp. Worcestershire sauce
1/2 c. sugar
1 clove garlic
1 tsp. salt
1/2 tsp. pepper
Salad greens

Drain beans. In large bowl, lightly toss beans, onion and green pepper. In a jar combine oil, vinegar, Worcestershire sauce, sugar, garlic, salt and pepper; shake until well mixed. Discard garlic. Pour dressing over beans; mix to coat. Refrigerate for 2 to 3 hours. Serve on salad greens.

HOT CHICKEN SALAD — Mrs. Sandra Carter

1 (5 oz.) can boned chicken
2 Tbsp. chopped pimento
1/2 c. sliced almonds
4 tsp. chopped onion
1 c. chopped celery
1/2 c. mayonnaise
1 can cream of chicken soup
3 hard cooked eggs, chopped
1 tsp. lemon juice
2 c. crushed potato chips, reserve 1/2 c. for topping

HOT CHICKEN SALAD (Continued)

Combine all ingredients. Pour into a greased 8x8 inch casserole. Sprinkle reserved potato chips over top. Bake 30 minutes in a 400° oven.

CABBAGE SALAD — Kathleen McDaniel

4 c. shredded (finely) cabbage
2 fresh tomatoes, chopped
1 - 2 green onions, chopped
1/2 medium sized green pepper, chopped
Radishes, chopped (desired amount

Mix together and just before serving mix with dressing. This is good with charcoaled or grilled foods.

Dressing:

1/4 c. sugar
2 Tbsp. Wesson oil
1/4 c. vinegar
1 tsp. salt
1 tsp. pepper
1 tsp. celery seed
1 tsp. dry mustard

Mix together or shake in a bottle. This can be made ahead and stored in the refrigerator.

MEXICAN SALAD — Naomi Arb

1 head lettuce
1 chopped tomato
1 chopped onion
1 lb. ground beef
Garlic salt and chili powder
8 oz. shredded Cheddar cheese
Small pkg. Doritos
1 bottle Kraft French dressing

Brown hamburger; add salt, pepper, chili powder, and garlic salt to taste. Simmer long enough to mix flavors. Cool meat slightly before adding rest of ingredients. This makes a very large salad.

CAULIFLOWER AND BROCCOLI SALAD — Ann Ross

1 bunch broccoli and tender stems, cut into pieces
1 head cauliflower, cut into pieces
2 Tbsp. chopped onion

CAULIFLOWER AND BROCCOLI
SALAD (Continued)

1/2 c. Wishbone California onion dressing
2 whole tomatoes, chopped
1/2 c. mayonnaise

The day before serving, soak cauliflower and broccoli in salted water for several hours. Drain. Add chopped onion, onion dressing, and mayonnaise; chill overnight. Add tomato before serving.

THREE BEAN SALAD — Anna Holtje

1 (10 oz.) pkg. frozen baby lima beans
1 (16 oz.) can wax beans
1 (15 1/4 oz.) can red kidney beans
1/2 c. sliced onions
1 c. chopped diced cucumbers
1/2 c. sour cream
1/3 c. sweet pickle relish
2 Tbsp. snipped dill or 2 tsp. dry dill
1 tsp. salt

Cook, drain, and chill lima beans. Drain wax beans and kidney beans. Mix sour cream, relish, dill, and salt; pour over beans, cucumbers, and onions. Serves 6-8.

TUNA SALAD — Laura H. Ritthaler

1 can tuna
1 c. grated carrots
1 c. diced celery
1 c. salad dressing
1/4 c. diced onion
4 oz. shoestring potatoes

Mix together just before serving. Serve on lettuce.

SHRIMP SALAD — Mrs. Ann Ross

1 c. uncooked rice
1 box frozen peas, cooked
1 c. diced carrots, cooked
1 c. diced celery
2 (4 oz.) cans shrimp, drained
1 diced green pepper (optional)
2 tsp. diced onion
1 c. mayonnaise
Salt and pepper to taste

Cook rice. Mix all ingredients and chill thoroughly. Serve on a lettuce leaf.

HOT POTATO SALAD — Margaret Welty

3 lb. hot boiled potatoes
1 chopped onion
1/4 lb. diced bacon
1 Tbsp. flour
1/3 c. sugar
1/3 c. vinegar
2/3 c. water
Salt and pepper

Mix potatoes with 1/2 onion; saute other 1/2 onion with bacon until brown. Add flour, blend. Then add sugar, vinegar, and water. Bring to a boil, stirring. Add potatoes slowly. Salt and pepper to taste.

TWENTY-FOUR HOUR COLE SLAW — Mrs. Wilma Willhite

1 medium head cabbage
2/3 c. sugar
2 onions, chopped
1 c. vinegar
1 tsp. dry mustard
1 tsp. celery seed
1 1/2 tsp. salt
1 tsp. sugar
1 c. salad oil

Slice cabbage head in half. Shred first half and stir in 1/3 cup sugar; place 1/2 of the chopped onion on top. Repeat with second half of cabbage. Combine vinegar, mustard, celery seed, salt and 1 teaspoon sugar; bring to a rolling boil. Stir in salad oil and again bring to boil. Pour over cabbage and onion layers. Do not stir. Leave in refrigerator overnight. Stir and serve.

BLUE CHEESE SALAD DRESSING — Carolyn Kime

Clove of garlic
1/4 lb. Blue cheese
2 c. Hellmann's mayonnaise
1/4 c. vinegar
1/2 c. sour cream
1 Tbsp. sugar
1/4 tsp. pepper
1 Tbsp. parsley flakes

Put into blender in order given, blending well after each ingredient.

FRUIT SALAD DRESSING — Mrs. Ruby Lord

1/2 c. sugar
1 tsp. salt
1 tsp. dry mustard
1 tsp. celery salt
1 tsp. paprika
1 tsp. grated onion
1 c. salad oil
1/4 c. vinegar

FRUIT SALAD DRESSING (Continued)

Mix sugar, salt, mustard, celery salt, and paprika. Add onion. Then add oil, a small amount at a time, alternately with vinegar. Beat well each time. This is also good on a vegetable salad. Makes 1 1/2 cups.

BAKED SAVORY RICE (For Six) Mrs. Paul Sitz

3/4 c. rice, washed and drained
6 c. boiling water
1 1/2 tsp. salt
1/4 c. butter
2 1/4 c. chopped celery
3/4 c. finely chopped onion
1 1/4 c. evaporated milk
3/4 tsp. powdered sage
1 1/4 tsp. salt
1/4 tsp. pepper
1/4 c. thinly sliced stuffed olives

Boil rice in boiling water with salt for 30 minutes. Drain and rinse with hot water. Melt butter in saucepan; add celery and onion. Cover and cook slowly for 10 minutes. Add rice, milk, sage, salt, and pepper. Cook slowly until milk is absorbed. Stir frequently. Fold in olives. Bake in greased 8-inch baking dish, covered, for 1 hour at 350°.

ZUCCHINI HALF SHELLS Jan Nomer

6 small zucchini
1/4 c. butter
1 Tbsp. grated onion
1 beef bouillon cube, crushed
2 Tbsp. water

Trim ends of 6 small zucchini; cut in half lengthwise. Melt 1/4 cup butter in a large skillet; add grated onion and beef bouillon cube, crushed. Add zucchini, cut side down, and cook until golden. Turn, add 2 tablespoons water; cover and cook over low heat about 10 minutes. Serves 5 or 6.

PEA CASSEROLE Hattie Mueller

1/3 c. onion, chopped
1/3 c. celery, chopped
1/3 c. green pepper, chopped
1/4 lb. oleo
3 c. frozen peas, cooked
1 (7 3/4 oz.) can water chestnuts, sliced
1 small jar chopped pimento
1 can cream of mushroom soup
Salt and pepper to taste
Crushed cheese crackers

PEA CASSEROLE (Continued)

Saute onion, celery, and green pepper in oleo. Combine with peas, water chestnuts, pimento, soup, salt and pepper. Top with crushed crackers. Bake at 350° until bubbling.

AUNT MARGARET'S SCALLOPED POTATOES — Dorothea Rindt

2 lb. frozen hash brown potatoes
1 can cream of celery soup
1 can cream of chicken soup
1 pt. (16 oz.) sour cream
Chopped onion
Chopped green pepper (if large, use only 1/2 pepper)

Salt and pepper to taste. Bake two hours at 300° in 9x13 inch buttered pan, uncovered.

BEST EVER SCALLOPED POTATOES — Mrs. Alan W. Scott

6 medium potatoes
8 oz. processed cheese
3/4 tsp. salt
1 can cream of mushroom soup
1 soup can water

Slice potatoes 1/8 inch thick and put into a 2-quart greased casserole dish. Melt processed cheese, grated, mushroom soup, water, and salt in saucepan. Pour sauce over potatoes. This will be very soupy. Be sure potatoes are completely covered. Bake, covered, at 300° for 2 1/2 to 3 hours. Stir on occasion while cooking.

ELISA'S RICE-BROCCOLI CASSEROLE — Ruth Von Dielingen

1 c. Minute rice, uncooked
1 pkg. frozen chopped broccoli
1 can cream of chicken soup
1/2 c. milk
1/4 c. chopped onion
1/2 c. diced celery (optional)
1 (8 oz.) jar Cheez Whiz
1 can water chestnuts, sliced

Mix all ingredients together. Bake at 350° for 45-50 minutes.

BROCCOLI CORN SCALLOP — Mrs. Eleanor Winters

1 pkg. chopped broccoli, cooked and drained
1 (17 oz.) can creamed corn
1 egg, beaten
1 c. cracker crumbs (use 1/4 for topping)
1 small onion, chopped fine
2 Tbsp. butter, melted
Salt and pepper to taste

Combine broccoli, corn, egg, 3/4 cup cracker crumbs, onion, salt and pepper. Place in casserole dish. Top with remaining cracker crumbs and then pour melted butter over all. Bake at 350° for 1 hour.

CARROTS SUPREME — Mrs. Angela Pratt

1 Tbsp. butter or margarine
1 c. sliced carrots
1 c. bias-sliced celery
1/2 c. green pepper strips
1/2 tsp. salt
Dash of pepper
Dash of dill weed

Melt butter in skillet; add carrots, celery and green pepper. Cover and cook for about 7 minutes over medium heat. Season with salt, pepper, and dill weed. Cook over low heat about 5 minutes more, or until vegetables are just tender. Serves 3 or 4.

STUFFED CABBAGE — Mrs. Martha M. Luedke

1 lb. ground beef
1/4 c. raw rice
1/4 c. chopped onion
1 cabbage head
1/4 c. chopped green pepper
Salt and pepper
1 can mushroom soup

Mix ground beef, rice, onion, green pepper, salt and pepper. Place head of cabbage in boiling water for 10 minutes or less. Remove from water. Carefully peel off leaves. Cut off hard core. Place 2 tablespoons meat filling on center of each leaf; fold sides over filling and roll up. Place in roasting pan and pour soup, diluted with water, over rolls of cabbage. Bake until meat is done.

CELERY CASSEROLE — Darline Justice

4 c. celery, sliced diagonally, 1-inch thick
1 can sliced water chestnuts
1 jar chopped pimento
1 can cream of chicken soup
2 Tbsp. melted butter
1/2 c. bread crumbs
1/4 c. chopped almonds

Boil sliced celery in salted water for 8 minutes. Drain. Put in buttered casserole dish. Add chestnuts, pimento, soup, and butter. Top with bread crumbs and almonds. Bake for 30 minutes at 350°.

CRUNCH TOP POTATOES — Elain Scott

6 Tbsp. butter
3 - 4 large baking potatoes, pared and cut in 1/2-inch slices
3/4 c. crushed cornflakes
1 c. shredded sharp cheese
1 tsp. salt
1 tsp. paprika

Melt butter in a 15x10x1 inch pan. Add single layer of potatoes, turning to coat. Mix remaining ingredients and sprinkle over potatoes. Bake at 375° for about 30 minutes, until tender and tops are crisp.

CELERY CASSEROLE — Barbara Koser

6 c. diagonally sliced celery, save leaves
1/2 tsp. salt
1 c. water
1/3 c. butter or margarine
1/4 c. chopped fresh onion
1/4 c. finely chopped celery leaves
2 c. (1/2 lb.) sliced fresh mushrooms
1/4 c. flour
1 tsp. salt and pepper to taste
2 c. milk

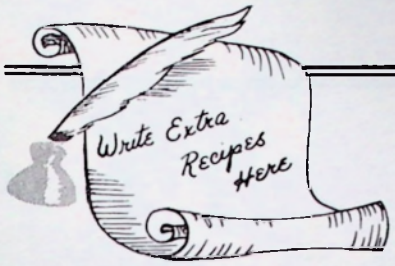
Combine celery, water, and 1/2 teaspoon salt. Cover and bring to a boil; simmer 10 minutes or until crisp and tender. Drain and put in 1 1/2-quart casserole. In skillet, melt butter. Add celery leaves, onion, and mushrooms. Cook until mushrooms and onions are tender. Sprinkle with flour and mix well. Add 1 teaspoon salt, pepper, and milk. Cook, stirring constantly until sauce thickens and comes to a boil. Pour into dish. Bake uncovered at 350° for 15 minutes.

SCALLOPED CORN — Rubye Nettrouer

1 (16 oz.) can corn
3/4 c. finely crushed soda cracker crumbs
1/2 c. milk
2 eggs
2 tsp. sugar
1/4 tsp. salt

Drain corn. Beat eggs; add drained corn, sugar, cracker crumbs, milk, and salt. Mix. Pour into 1 1/2 quart casserole which has been well greased. Cover with crushed cracker crumbs and dot with butter. Bake slowly, at 325°-350° for 1/2 hour, or until firm. Serves 4.

** EXTRA RECIPES **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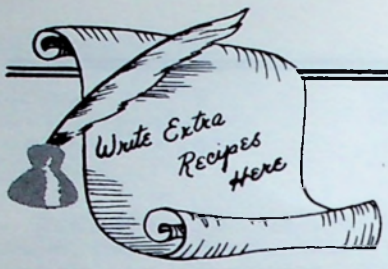
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MAIN DISHES

HANDY CHART OF KITCHEN MATH WITH METRIC

KITCHEN MATH WITH METRIC TABLES

Measure	Equivalent	Metric (ML)
1 Tbsp.	3 tsp.	14.8 milliliters
2 Tbsp.	1 oz.	29.6 milliliters
1 jigger	1½ oz.	44.4 milliliters
¼ cup	4 Tbsp.	59.2 milliliters
1/3 cup	5 Tbsp. plus 1 tsp.	78.9 milliliters
½ cup	8 Tbsp.	118.4 milliliters
1 cup	16 Tbsp.	236.8 milliliters
1 pint	2 cups	473.6 milliliters
1 quart	4 cups	947.2 milliliters
1 liter	4 cups plus 3½ Tbsp.	1,000.0 milliliters
1 oz. (dry)	2 Tbsp.	28.35 grams
1 pound	16 oz.	453.59 grams
2.21 pounds	35.3 oz.	1.00 kilogram

THE APPROXIMATE CONVERSON FACTORS FOR UNITS OF VOLUME

To Convert from	*To*	*Multiply by*
teaspoons (tsp.)	milliliters (ml)	5
tablespoons (Tbsp.)	milliliters (ml)	15
fluid ounces (fl. oz.)	milliliters (ml)	30
cups (c)	liters (l)	0.24
pints (pt)	liters (l)	0.47
quarts (qt)	liters (l)	0.95
gallons (gal)	liters (l)	3.8
cubic feet (ft^3)	cubic meters (m^3)	0.03
cubic yards (yd^3)	cubic meters (m^3)	0.76
milliliters (ml)	fluid ounces (fl oz)	0.03
liters (l)	pints (pt)	2.1
liters (l)	quarts (qt)	1.06
liters (l)	gallons (gal)	0.26
cubic meters (m^3)	cubic feet (ft^3)	35
cubic meters (m^3)	cubic yards (yd^3)	1.3

DEEP-FAT FRYING TEMPERATURES WITHOUT A THERMOMETER

A 1-inch cube of white bread will turn golden brown:

345° to 355°	65 seconds
355° to 365°	60 seconds
365° to 375°	50 seconds
375° to 385°	40 seconds
385° to 395°	20 seconds

TABLE OF PROPORTIONS

Gelatin (unflavored) - 1 Tbsp. thickens 2 cups liquid

Salt

Soups & Sauces	1 tsp. to 1 qt. sauce
Dough	1 tsp. to 4 cups flour
Cereals	1 tsp. to 2 cups liquid
Meat	1 tsp. to 1 lb. meat
Vegetables	½ tsp. using 1 qt. water

SIMPLIFIED MEASURES

dash = less than 1/8 teaspoon
3 tsp. = 1 Tbsp.
16 Tbsp. = 1 cup
1 cup = ½ pt.
2 cups = 1 pt.
2 pt. (4 c.) = 1 qt.
4 qt. (liquid) = 1 gal.
8 qt. (solid) = 1 peck
4 pecks = 1 bushel
16 oz. = 1 lb.

If you want to measure part-cups by the tablespoon, remember:

4 Tbsp. = ¼ cup
5 1/3 Tbsp. = 1/3 cup
8 Tbsp. = ½ cup
10 2/3 Tbsp. = 2/3 cup
12 Tbsp. = ¾ cup
14 Tbsp. = 7/8 cup

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8-oz.	1 cup
picnic	1¼ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

PORK CHOP DELIGHT

Iva McPherson
Derby, Ks.

6 or 8 thick pork chops
6 or 8 onion slices
6 or 8 lemon slices
Brown sugar
2 large cans tomato sauce

In baking pan, place pork chops in single layer. Sprinkle with brown sugar until covered. Place an onion slice and a lemon slice on top of each pork chop. Cover with tomato sauce and bake at 350° until tender.

SHRIMP CREOLE

CoNette L. Kasten

2 Tbsp. flour
1 stick margarine
1 onion
Celery tops and 1 c. celery, cut fine
1 large (28 oz.) can tomatoes
2 Tbsp. parsley
1 small (12 oz.) can tomato juice
2 tsp. salt
1 tsp. pepper
1 clove garlic
Tabasco sauce to taste
1 to 1 1/2 lb. cleaned shrimp
Cooked rice

Brown the flour in frying pan; add margarine. Chop up onion and celery; add to the margarine and cook until soft. Add tomatoes and juice, then add seasonings. Finally, add the shrimp (or lobster, etc., may be substituted) and cook for 45 minutes. Serve over rice.

LASAGNE

Doris Hoff

10 oz. pkg. lasagne noodles
1 lb. Mozzarella cheese, sliced

Meat Sauce:

1 1/2 lb. ground beef
1 clove garlic, or 1/2 tsp. garlic powder
1 Tbsp. basil
1 1/2 tsp. salt
1 lb. can tomatoes
2 (6 oz.) cans tomato paste

LASAGNE (Continued)

Cheese Mixture:

3 c. cottage cheese
1/2 c. Parmesan cheese
2 eggs, beaten
2 Tbsp. parsley
1/2 tsp. pepper
1 tsp. salt

Brown hamburger and then add the remaining ingredients for the meat sauce; simmer for 20 minutes. Mushrooms may be added to this mixture if desired. Cook noodles as directed on package. Mix together the cheese mixture ingredients: cottage cheese, Parmesan cheese, eggs, parsley, pepper and salt. Layer mixtures in the following order; cooked noodles, cottage cheese mixture, Mozzarella cheese, meat sauce. Repeat layers until finished, saving some Mozzarella cheese for the top. Cover with aluminum foil and bake at 375° for 30 minutes. Or, assemble early and refrigerate; if so, bake for 45 minutes. Let stand for 10 minutes before serving.

DRIED BEEF CASSEROLE — Mrs. Alan W. Scott

1 c. mushroom soup
1 soup can milk
1/4 lb. cheese, diced
1/4 lb. dried beef, diced
2 hard boiled eggs, diced
1 small onion, diced
1 c. uncooked macaroni

Mix all ingredients together and place in the refrigerator overnight. Bake in 350° oven for approximately one hour. Serves 6.

CHICKEN DIVAN — Glenda Patterson, Manhattan, Ks.

2 c. sour cream
1 envelope onion soup mix
2 (10 oz.) pkg. frozen broccoli spears
2 c. cooked chicken, diced
1 c. cream, whipped
2 Tbsp. grated Parmesan cheese

Cook and drain broccoli. Mix sour cream with onion soup. Arrange broccoli in a buttered shallow casserole. Spoon 1/2 the sauce over broccoli. Cover with chicken. Fold whipped cream into remainder of sour cream. Spoon over chicken. Bake at 375° for 20-25 minutes, or until hot and bubbly. Sprinkle with cheese.

TENDER BAKED CHICKEN — Mrs. Angela Pratt

1 chicken, cut in pieces
1 can cream of celery soup
Salt and pepper
1 can cream of chicken soup
1/4 c. milk

Wash and cut up chicken; place in 9x13 inch pan in a single layer. Season with salt and pepper. Spoon undiluted soups over chicken. Pour milk over all. Bake, uncovered, at 350° for 2 to 2 1/2 hours.

DELICIOUS ROAST — Lorene M. Hudson

1 (3 or 3 1/2 lb.) roast
1 pkg. dry onion soup
1 can cream of mushroom soup, undiluted

Put big enough sheet of aluminum foil in baking dish and completely wrap roast. Bake at 350° for 4 hours. No need to check.

CHICKEN SQUARES — Mrs. Paul Sitz

3 c. diced cooked chicken
1 c. cooked rice
2 c. soft bread crumbs
1/3 c. chopped celery
1 (2 oz.) jar pimento, chopped
4 eggs, well beaten
2 tsp. salt
1/4 tsp. poultry seasoning
2 c. chicken broth
1 can mushroom soup
1/3 c. milk

Mix all ingredients, except soup and milk. Turn into a buttered baking dish, 12x2 inches. Bake in a 350° oven for one hour. Mix soup and milk and heat to boiling. Serve over chicken squares. Makes 8 servings.

OVEN BAKED CHICKEN — Mrs. Fred D. Weidman, Tuscon, Az.

1 broiler-fryer chicken
Salt and pepper
Butter
1 yellow onion, thinly sliced
Paprika

Cut chicken into pieces; sprinkle with salt and pepper. Place in shallow baking dish. Place onion slices atop chicken pieces; dot liberally with butter. Sprinkle lavishly with paprika. Bake at 350° for 1 to 1 1/2 hours.

HAM QUICHE — Florine Nath

1 (9 or 10-inch) pastry shell, unbaked
3 oz. (3/4 c.) grated Swiss or Cheddar cheese
1 c. cubed cooked ham
2 Tbsp. minced onion, cooked (optional)
3 eggs
1 c. half and half cream
1/2 tsp. salt

Preheat oven to 375°. Sprinkle cubed ham, then grated cheese on pastry shell. Add onion, if desired. Beat together eggs, half and half cream, and salt, then pour mixture slowly into pastry shell. Sprinkle paprika over top for browning. Bake for 30 minutes or until top is puffed and a knife inserted in the center comes out clean. Serves 4-6.

CHICKEN FOR EIGHT — Barbara Koser

1 whole chicken
8 oz. pkg. Pepperidge Farm corn bread stuffing mix
2 Tbsp. onion, chopped
12 oz. sour cream
1 can cream of chicken soup (condensed)
1 stick oleo
1 (4 oz.) can mushrooms (optional)

Cook and bone chicken into bite-size pieces. Butter 2-quart oblong casserole or an 8x8 inch square dish. Sprinkle 3/4 of the stuffing mix in pan. Moisten with 6 tablespoons water. Mix sour cream, soup, and 2 tablespoons onion. Spread small amount over dressing mix. Put chicken on top. Then add mushrooms, if using. Spread remaining cream mixture on next, and then add remaining dressing mix. Chop one stick oleo and place on top. Bake at 325° for 25 minutes or until bubbling. Make ahead and freeze if desired, but increase baking time.

RICE CASSEROLE — Mrs. Dale (Irene) Jerome

1 lb. ground beef
1 small onion, finely chopped
1/2 can water
2 stalks celery, diced
1 can cream of mushroom soup
1 can cream of chicken soup
1/2 c. uncooked rice

Brown meat and onion. Drain off fat. Add water and celery; simmer for 5 minutes. Add soups and rice. Bake, uncovered, in a casserole dish for 1 hour (longer if necessary) at 350°.

PORK RICE CASSEROLE — Jan Nomer

1/2 c. rice
Pinch oregano or basil
1/2 Tbsp. onion flakes
1 can mushroom soup
2 cans water
3 - 4 pork chops

Put rice in a baking dish. Add oregano or basil, and onion flakes. Combine with this one can of mushroom soup and one can of water. Brown pork chops and place on top of rice. Add second can of water to the browning in skillet and bring to a boil. Pour the entire mixture over pork chops and rice. Season as desired, and bake covered for 1 hour at 325°.

HUNGARIAN SHISK-KABOBS — Mrs. Ann Ross

3 lb. beef round steak, cut into 1-inch cubes
Thick onion slices
Fresh mushrooms

Marinade:

1 c. salad oil
3/4 c. soy sauce
1 /2 c. lemon juice
1/4 c. mustard
1/4 c. Worcestershire sauce
1 tsp. cracked pepper
2 minced cloves

Combine ingredients for marinade; marinate meat for 24 hours. Fill skewers, alternating meat, onions, and mushrooms. Broil until desired doneness.

UNCLE ELMER'S STEW — Mrs. Louise W. Larson

1 lb. ground beef
1 small head cabbage, chopped
1 large onion, chopped
1 green pepper, chopped
1 can (2 c.) tomatoes
Salt and pepper to taste

Saute ground beef in heavy pot or skillet. Add cabbage, onion and pepper. Pour tomatoes over top; season as desired. Cover and simmer for 40 minutes. Very tasty, low in calories, and easy to prepare.

ITALIAN PIZZA CHICKEN — Mrs. Louise W. Larson

1 chicken, cut up for frying
1/2 lb. pork sausage
1 1/2 c. cooked tomatoes
1/4 c. flour
1/2 tsp. oregano
2 tsp. salt
1/4 tsp. garlic salt
1/2 tsp. paprika

In 9x9x2 inch baking dish, cook sausage about 5 minutes, breaking it up as it cooks. Add 1/2 cup of the tomatoes to sausage. Roll chicken in mixed dry ingredients. Place chicken in pan, skin side down, on top of the sausage mixture. Bake 30 minutes at 400°. Turn chicken and add remaining 1 cup tomatoes. Continue baking until tender, about 30 minutes. Serves 4.

SPICED MEAT BALLS AND PEARS — Mrs. Angela Pratt

1 (29 oz.) can Bartlett pear halves
1/4 c. molasses
1/4 c. vinegar
1 tsp. whole cloves
1 stick cinnamon
1/4 tsp. salt
1 lb. ground beef
1/2 lb. ground pork
1/2 c. chopped onion
1/2 c. dry bread crumbs
1/2 c. milk
1 egg
1 1/2 tsp. salt
1/4 tsp. pepper
1/8 tsp. nutmeg
1 Tbsp. cornstarch

Drain pears, reserving syrup. Simmer pear syrup, molasses, vinegar, cloves, cinnamon, and 1/4 teaspoon salt for 10 minutes. Combine remaining ingredients except cornstarch. Shape into balls and fry in hot oil until browned on all sides and cooked through. Pour pear syrup mixture over meat balls and cook over low heat for 5 minutes. Thicken liquid with cornstarch dissolved in 1 tablespoon cold water. Add canned pear halves and heat through. Serve over hot steamed rice. Makes 6 servings.

SWEET AND SOUR MEAT LOAF — Elva Wolf

1 1/2 lb. ground beef
1 c. bread or cracker crumbs
1 tsp. salt
1/4 tsp. pepper
1 small onion, or 1 tsp. onion flakes
1/2 can (15 oz.) tomato sauce

SWEET AND SOUR MEAT LOAF
(Continued)

2 Tbsp. brown sugar
2 Tbsp. vinegar
1/4 Tbsp. white sugar
2 tsp. prepared mustard
1/2 can tomato sauce

Mix ground beef, crumbs, salt, pepper, onion, and 1/2 can tomato sauce. Form into loaf. Wrap in foil and put in pan. Bake at 350° for 50 minutes. Combine brown sugar, vinegar, white sugar, mustard and second 1/2 can tomato sauce; bring to boil. Pour sauce over meat and bake another 15 to 20 minutes.

TUNA RICE SUPREME — Mrs. Nettiemae Gillespie

1 (10 oz.) pkg. Birds Eye 5-minute sweet green peas
1 3/4 c. water
1 chicken bouillon cube
1 (10 oz.) can condensed Cheddar cheese soup
1 (7 oz.) can tuna, drained
1 1/2 c. Minute rice

Combine frozen peas, water, and bouillon cube in skillet or flame-proof casserole. Bring to a boil. Stir in condensed soup until smooth. Then add tuna and rice. Bring to a boil again. Cover; remove from heat. Let stand 5 minutes. Makes four servings.

BARBEQUED MEAT "HAMBURGERS" — Jean Bailey

1 lb. hamburger
1 green pepper, chopped
2 Tbsp. brown sugar
1 tsp. vinegar
Salt to taste
1 onion, chopped
1/2 bottle catsup
2 Tbsp. mustard
1 Tbsp. Worcestershire sauce

Brown onion and meat. Add other ingredients. Simmer for 30 minutes. Serve hot on buns.

CHICKEN CASSEROLE — Rosemary Bailey

1 stewed hen (4-5 lb.) boned and cut to bite size
1/4 c. chopped pimento
1 can mushroom soup
1/2 c. chopped onion
2 beaten eggs

CHICKEN CASSEROLE (Continued)

1/4 lb. grated cheese
1 c. chopped celery
6 c. broth
1 lb. box Hi-Ho crackers, crushed (save 1 1/2 c. for topping)

Mix all of the ingredients, except crushed crackers reserved for topping, in large bowl. Put into a flat greased baking dish and add reserved crackers for topping. Bake at 350° for 1 1/2 hours, or until bubbly.

CHEESEBURGER PIE — Martha Beavers

Pastry for 1 unbaked pie crust
1 lb. lean ground beef
1/2 tsp. salt
1/4 tsp. pepper
1/4 c. minced onion
1/4 c. chopped green pepper
1/2 c. fine soft bread crumbs
1/2 c. or 1/2 of small can tomato sauce

Mix all ingredients together and spoon into prepared pie crust, pressing down with back of spoon. If meat is fatty, heat and pour off fat. Then make cheese topping.

Cheese Topping:

1 c. grated sharp cheese
1 egg, beaten
1/3 c. milk (scant)
1/2 tsp. dry mustard
1/2 tsp. Worcestershire sauce

Mix all these ingredients and spread over pie. Bake in moderately hot oven, preheated to 375°, for about 35 minutes.

SALISBURY STEAKS — Frankie Starrett, Indianapolis, In.

1 lb. hamburger
1 pkg. onion soup mix
Salt to taste
1 egg
1 can mushroom soup

Mix onion soup mix, salt, and egg with hamburger. Form into small patties; brown in skillet. Remove patties from skillet and add mushroom soup to pan. Also add one can water. Simmer until it makes a gravy. Return patties to skillet and simmer on low heat for 45 minutes.

VEGETABLE CHOW MEIN — Mrs. Lena Koop

1/4 c. butter or margarine
3 c. coarsely shredded cabbage
1 c. bias-cut celery slices
1/2 c. chopped onion
1 c. thinly sliced carrot rounds
1 green pepper, cut in strips
1 tsp. salt
Dash pepper
1 (6 oz.) can evaporated milk

Melt butter in a large skillet. Add vegetables, salt and pepper. Cover and cook over medium heat until vegetables are slightly tender, about 5 minutes. Add milk; heat thoroughly, stirring gently once or twice. Serves 6.

MARINADE FOR BEEF — Barbara Koser

1/3 c. barbeque sauce
1/2 c. soy sauce
1/4 c. Wesson oil
Accent
1/4 c. white wine
Garlic powder (generous amount)

Prick meat with fork all over. Marinate for four hours. Charcoal for 20 minutes. Turn every 5 minutes. Swiss steak works well. Tenderizer may be used before cooking.

QUICHE LORRAINE WITH HAM — Barbara Koser

1 baked 9-inch pastry shell, do not puncture
4 slices crisp bacon, crumbled
1/4 onion, diced and sauteed until soft
8 slices ham, shredded
8 thin slices Swiss cheese
3 eggs
1/4 tsp. dry mustard
1 c. heated light cream
Nutmeg

Put bacon and onion over bottom of pie crust. Add half of ham. Place 4 slices of cheese over ham. Add rest of ham and cheese. Beat eggs and mustard. Add hot cream while beating. Pour over ham and cheese. Let stand 10 minutes. Sprinkle nutmeg on top and bake at 350° for 30-35 minutes, or until custard is set.

TATER TOT CASSEROLE

Marie Valodine

1 onion, sliced
1 lb. ground beef
1 can mushroom soup
1 pkg. frozen mixed vegetables
Sliced cheese
1 box frozen tater tots

Saute onion in skillet. Add ground beef. Season and cook a few minutes (not brown). Put in baking dish approximately 7 1/2 x 12 inches. Spread over meat one package of frozen mixed vegetables. Frozen peas or corn may be used if desired. Mix together mushroom soup with 1/2 can water. Pour this over mixture in pan. Cover with a layer of sliced cheese, American or Velveeta. Put frozen tater tots on top. Bake at 350°, about 45 minutes or until potatoes are brown.

BARBEQUED BRISKET

Hattie Mueller

6-7 lb. brisket
2 Tbsp. liquid smoke
Salt
1 onion, chopped
Garlic salt

You can have butcher roll brisket lengthwise and tie. Then sprinkle well with liquid smoke and salt. Wrap in heavy foil; put in refrigerator overnight. Next morning sprinkle with chopped onion and garlic salt on both sides. Wrap tightly in foil. Place in shallow pan. Bake at 300°- 325° for 5 to 5 1/2 hours. Remove from oven; cool. Put in refrigerator and chill. Slice when cool.

Sauce:

1 1/2 Tbsp. brown sugar
1/2 bottle regular size catsup
1 tsp. celery seed
3 Tbsp. butter
1 Tbsp. liquid smoke
1/4 c. water
Dash pepper and salt
1 1/2 tsp. dry mustard

Combine ingredients in pan. Cook until blended. One hour before serving, pour over beef and bake at 350° for 45 minutes. Wrap in foil to keep moist. You may want to double the sauce recipe, so you can add more if you wish.

TUNA CASHEW CASSEROLE — Mrs. Ruby Lord

1 (3 oz.) can chow mein noodles
1 c. mushroom soup
1/4 c. water
1 can chunk-style tuna
Dash salt and pepper
1/4 lb. cashew nuts
1 c. finely chopped celery
1/4 c. minced onion

Combine all in a 1 1/2 quart casserole dish, reserving 1/2 cup of the noodles for top. Bake at 325° for 40 minutes. Peas may also be added.

BARBEQUE SAUCE — Mrs. Wilma Willhite
(For Chicken or Steak)

1 medium onion
1 Tbsp. shortening
1 c. catsup
2 c. brown sugar
1 c. water
1 Tbsp. vinegar
2 c. diced celery
3 Tbsp. Worcestershire sauce
Salt and pepper

Brown chicken or steak in desired shortening. Brown onion in the 1 tablespoon shortening. Add remaining ingredients. Simmer for 30 minutes. Pour over meat and bake uncovered in 350° oven for 1 hour.

BEEF-EGG SANDWICH — Mona VonDielingen

1/4 lb. ground beef
1/4 c. chopped onion
2 Tbsp. chopped green pepper
1/2 tsp. salt
1/8 tsp. pepper
3 eggs
1 1/2 Tbsp. water
4 hamburger buns, split and buttered

Cook and stir meat, onion, green pepper, salt, and pepper until meat is brown and onion is tender. Blend eggs and water; pour over meat mixture. Cook over low heat until eggs are set. Lift cooked portions with spatula; turn to cook eggs evenly. Serve in buns. Makes four sandwiches.

LASAGNE — Mrs. Alan W. Scott

6 Tbsp. olive oil
3 or 4 cloves garlic, finely chopped
1 medium onion, chopped
1 (24 oz.) can Italian plum tomatoes

LASAGNE (Continued)

1 (6 oz.) can Italian tomato paste
1 c. red wine or beer
1 Tbsp. basil
1 tsp. salt
1 tsp. freshly ground pepper
3/4 lb. lasagne
1 lb. Italian sausages, sliced, or 1 lb. ground beef and pork
3 Tbsp. butter
3/4 lb. Mozzarella cheese, thinly sliced
3/4 lb. Ricotta cheese
Grated Parmesan cheese

Brown ground beef and pork quickly in the 3 tablespoons butter, if using this meat instead of Italian sausages. Make rich tomato sauce. Heat oil in a skillet and saute garlic and onion until golden. Add tomatoes and tomato paste, red wine or beer, and seasonings; simmer for 2 hours. Strain and keep warm. Cook the lasagne in plenty of boiling salted water until just tender. Be sure not to overcook. Remove and place on paper towels to absorb the moisture and to keep pieces from sticking together. Oil a straight-sided casserole or baking dish and line bottom with lasagne. Cover with a layer of meat, then a layer of sauce, then a layer of Mozzarella cheese and a layer of Ricotta cheese. Alternate layers until everything but half of the sauce has been used. Sprinkle layers with grated Parmesan cheese and bake in 350° oven for about 20 minutes. Serve cut in squares and top with remaining sauce. Serves 6. This is a very filling dish and all you need in addition is a salad and Italian bread. For dessert, fresh fruit.

PERFECT MEAT LOAF — Anna Holtje

1 1/2 lb. ground beef
3/4 c. quick-cooking oatmeal
2 eggs, slightly beaten
1/4 c. chopped onion
2 tsp. salt
1/4 tsp. pepper
2 (8 oz.) cans Hunt's tomato sauce

Combine first 6 ingredients thoroughly with one can Hunt's tomato sauce. Pack into an 8x4x3 inch loaf pan. Chill one hour. Unmold into a shallow baking pan. Bake at 350° for 1 hour. Pour second can of tomato sauce over loaf and bake 20 minutes more until loaf is nicely glazed. Makes 6-8 servings.

TOP-NOTCH STROGANOFF

Jean Bailey

1 lb. ground beef
2 onions, sliced thin
2 Tbsp. butter
1 tsp. salt
2 cans cream of chicken soup
1 (4 oz.) can mushrooms
2 c. quick-cook rice
1 c. dairy sour cream
1/2 c. chopped dill pickles
Paprika

Brown ground beef and onions in butter; add salt and undiluted soup. Mix in mushrooms, with liquid, and cook over low heat until hot. Serve over rice, prepared as directed on package. Top each serving with sour cream mixed with pickles, and sprinkle with paprika. Serves 6 to 8.

ROLLED HAMBURGER TACOS

Carolyn Kime

1 medium onion
1/4 c. chopped green pepper
1 1/2 lb. hamburger
1 tsp. salt
1 can cream mushroom soup
1 can tomatoes and green chilies
8 oz. Cheddar cheese
12 corn tortillas
Taco sauce

Saute onion and pepper. Brown hamburger and drain. Grate cheese and reserve 1/2 cup for topping. Mix together all ingredients and heat. Saute 12 corn tortillas in small amount of cooking oil until soft. Spoon meat mixture onto tortillas; roll and place into a 9x13 inch baking dish. Sprinkle with remaining cheese. Cover and bake 40 minutes at 350°. Serve with taco sauce.

RICE MEAT BALLS

Mrs. Delmar Quade

2/3 c. Minute rice
3/4 lb. ground beef
1/2 c. water
1 tsp. grated onion
Salt and pepper to taste
1 c. tomato sauce

Mix rice, ground beef, water, onion, salt, and pepper together thoroughly. Shape into 12 or more small balls. Place in skillet; add tomato sauce and 1/2 cup water. Cook slowly for 10 minutes, remove from heat and let stand 5 minutes. Meat balls may be turned once and cooked an additional 10 or 15 minutes.

BAKED SPAGHETTI

Mrs. Angela Pratt

2 Tbsp. shortening
1 lb. ground beef
3/4 c. chopped onion
1/2 c. diced green pepper
1 can condensed cream of mushroom soup
1 soup can milk
1 can condensed tomato soup
1 mashed clove garlic, or 1/8 tsp. garlic powder
1 c. grated sharp Cheddar cheese
1/2 lb. spaghetti, cooked

Brown ground beef, onion, and green pepper in shortening. Add soups, milk, and garlic. Stir in 1/2 cup of the grated cheese and the cooked spaghetti. Place in a 3-quart casserole and top with the remaining 1/2 cup grated cheese. Bake at 350° for about 30 minutes. Serves 6. This makes a moist spaghetti that children enjoy.

TACOS

Mrs. Janice Valodine

1 lb. hamburger
1 or 2 cans chili beans
1 c. water
1 envelope taco seasoning
Corn or flour taco shells
Lettuce
Tomatoes
Cheese, grated

Brown hamburger, add seasoning and water. Add beans and mash. Let simmer 10-15 minutes. Serve in corn or flour shells. Top with lettuce, tomatoes and cheese.

OVEN CHICKEN

Margaret Welty

1 c. uncooked rice
1 chicken, cut up
1 can cream of mushroom soup
1 can cream of chicken soup
1 pkg. dry Lipton onion soup mix
2 c. hot water

Pour rice into a long greased Pyrex dish. Arrange chicken pieces on top of rice. Mix all soups and the water. Pour over chicken and rice. Bake 2 hours, uncovered, at 300°. Cover and bake additional 30 minutes.

CZECHOSLOVAKIAN CHICKEN SPAGHETTI

Iva McPherson
Derby, Ks.

1 large baked chicken, boned and cut in small pieces
1 lb. spaghetti, cooked until tender
1 cube oleo
1 large onion
2 c. celery
2 cans tomato soup
1 can mushroom soup
1 can mushrooms, chopped
1 can pimientos, chopped
3 Tbsp. Worcestershire sauce
Salt and pepper
1/2 c. chicken broth

Melt cube of oleo (1/2 cup) in skillet; add onion and celery and cook over low heat until tender. In saucepan, put tomato soup, mushroom soup, pimientos, mushrooms, Worcestershire sauce, salt and pepper. Simmer for 1 hour. Add to onion and celery, the soup mixture, spaghetti and chopped chicken. Add chicken broth. Simmer one hour.

BROWN BEAUTY BEAN CASSEROLE

Mrs. Wilma Willhite

2 medium onions, chopped
3 Tbsp. butter or margarine
1 lb. ground beef
2 rounded tsp. chili powder
Salt and pepper to taste
1 c. Brown Beauty beans or Mexican chili beans
1 medium can tomatoes
2 c. spaghetti, cooked
1 c. grated American cheese

Brown onions in butter, then add ground beef and cook until nearly done. Add salt, pepper and chili powder; mix well. Add beans, tomatoes and spaghetti. Place in baking dish and top with cheese. Bake, uncovered, about 40 minutes at 350°. This may also be prepared in an electric frying pan.

HAM LOAF

Mrs. Ruby Lord

2 lb. cured ham
1 lb. pork
1/2 lb. ground beef
1 can tomato puree
2 eggs
1/4 c. milk
1/4 c. cracker crumbs
1 Tbsp. dry mustard
1/4 c. brown sugar
1/4 c. catsup

Mix together the ham, pork, ground beef, tomato puree, eggs, milk, and cracker crumbs. Bake one hour at moderate temperature. During the last 15 minutes add the following topping,

Wichita, Ks.

HAM LOAF (Continued)

a mixture of mustard, brown sugar and catsup. Return to oven and bake remaining 15 minutes or more.

OVEN PORCUPINES — Kathryn Mehl

1 lb. ground beef
1/2 c. uncooked rice
1/2 c. water
1/3 c. chopped onion
1 tsp. salt
1/2 tsp. celery salt
1/8 tsp. garlic powder
1/8 tsp. pepper
1 (15 oz.) can tomato sauce
1 c. water
2 tsp. Worcestershire sauce

Mix meat, rice, 1/2 cup water, onion, garlic powder, salts, and pepper; shape into balls. Place in ungreased 8x8 inch baking dish. Mix remaining ingredients and pour over meat balls. Cover with aluminum foil. Bake 45 minutes at 350°. Uncover and bake 15 minutes longer. Serves 4 to 6.

PRIZE WINNING MEAT LOAF — Jan Nomer

1 1/2 lb. ground beef
3/4 c. oats, uncooked
1/4 c. chopped onion
1 1/2 tsp. salt
1/4 tsp. pepper
1 c. tomato juice
1 egg, beaten
1/4 c. mushrooms, sliced

Combine all ingredients thoroughly. Pack firmly into an ungreased 8 1/2 x 4 1/2 x 2 1/2 inch loaf pan. Bake in a preheated moderate oven (350°) for 1 hour and 15 minutes. Let stand 5 minutes before slicing. Makes 8 servings.

FANCY FRANKFURTERS — Elva D. Richardson

5 frankfurters (about 3/4 lb.)
1 (3 1/2 oz.) can French fried onions
1 (16 oz.) pkg. frozen shredded potatoes for hash browns, thawed
2 Tbsp. melted butter or margarine
3/4 tsp. salt
1/8 tsp. pepper
1 can cream of celery soup
1/3 c. milk

Heat oven to 375°. Slice each frankfurter in half lengthwise. In a small bowl, crumble French fried onions with your fingers.

FANCY FRANKFURTERS (Continued)

Reserve 2 tablespoons for topping. Combine potatoes, butter, crumbled onions, salt and pepper in a shallow 1 1/2 quart baking dish, and blend well. Combine celery soup and milk in a small bowl. Pour about 3/4 of the soup mixture over potato mixture and blend well. Arrange frankfurters, cut side down, on top of potatoes. Sprinkle the reserved 2 tablespoons crumbled onions on top. Pour remaining soup mixture over onions. Bake 25 minutes, or until heated through. Serves 3 to 4. Your time: 8 minutes. Baking time: 25 minutes.

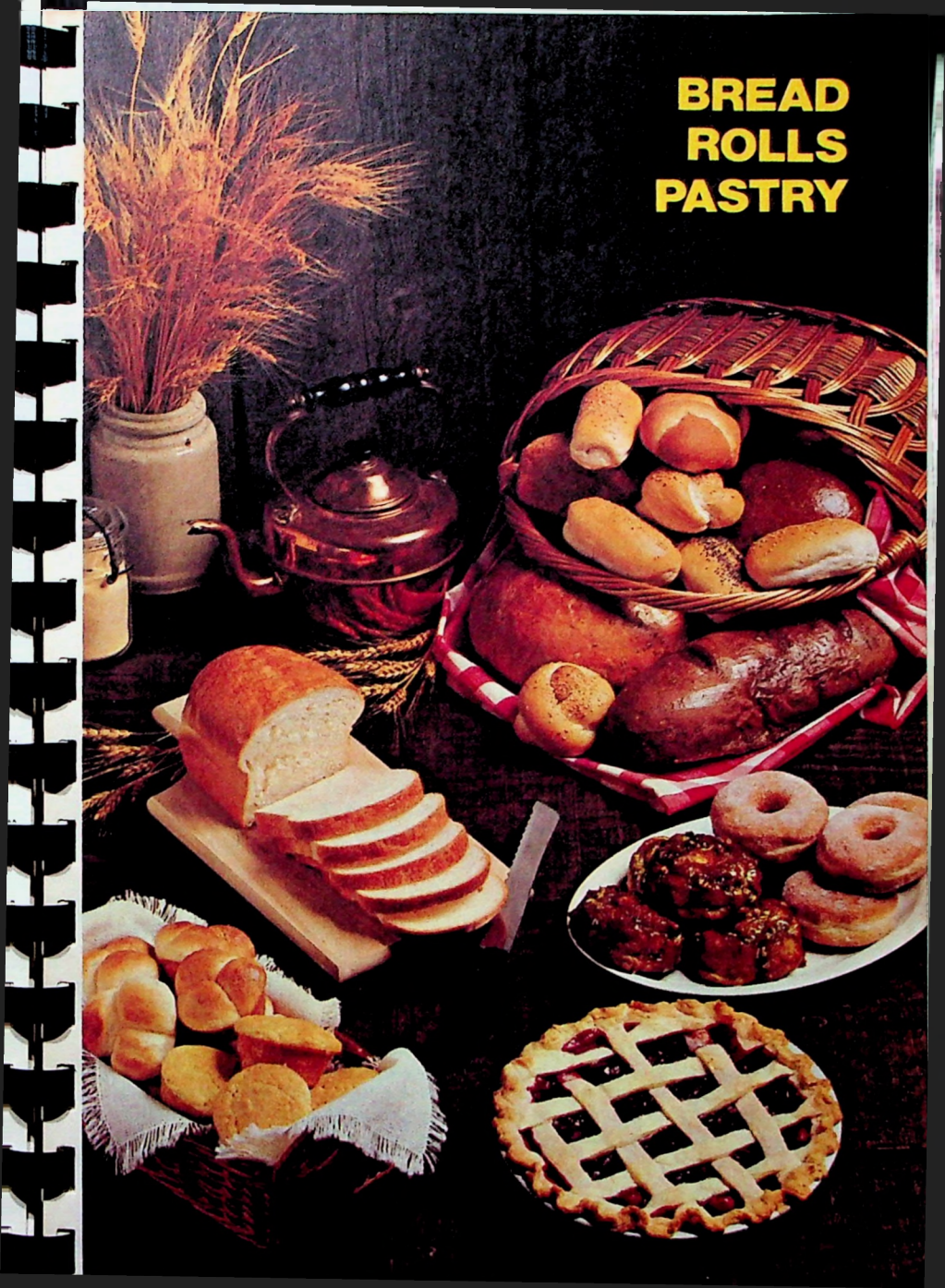
BEEF ROLL MOZZARELLA

Glenda Patterson
Manhattan, Ks.

1 1/2 lb. lean ground beef
1 tsp. salt
1/4 tsp. pepper
1 tsp. dehydrated onion flakes
1 (15 oz.) can tomato sauce with tomato bits
1 egg, slightly beaten
1/2 c. packaged bread crumbs
1 (4 oz.) can mushroom stems and pieces
1 1/2 c. shredded Mozzarella cheese
2 Tbsp. dry vermouth

Combine meat, salt, pepper, onion, egg, and bread crumbs. Drain mushrooms, reserve liquid. Add enough water to mushroom liquid to make 1/2 cup. Add to meat mixture. Mix lightly. Press mixture into a 14x10 inch rectangle on waxed paper. Sprinkle surface with Mozzarella cheese, leaving a 1/2 inch border. Roll up, jellyroll fashion, starting with one of the short sides. Place seam side down in a 9x13 inch baking dish. Combine tomato sauce and vermouth. Spread half the sauce on the roll. Bake at 375° for 45 minutes. Combine remaining sauce with mushrooms and spread over the roll. Bake 10 minutes longer. Lift onto heated platter with two wide spatulas.

** EXTRA RECIPES **


BREAD
ROLLS
PASTRY

COOKING SUGGESTIONS

To toast coconut for cakes, put in pie pan and place in moderate oven. Stir often from edges, to brown evenly.

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Flour should be sifted once before measuring. Fill the cup without packing.

* * * * *

Do not grease the sides of cake pans, grease only the bottoms.

* * * * *

When beating egg whites do not tap beater on bowl of egg whites. The jarring of beater will cause the whites to lose a great deal of their fluffiness. The beater should be tapped on the hand to clear off the whites.

* * * * *

Rub the bottom of the soup cup with a sliced whole garlic to accent the flavor of Navy Bean Soup.

* * * * *

Eggs should be at least three days old before using in cakes.

* * * * *

SLOW OVEN . . . . . 250 to 325 degrees
MODERATE OVEN. . . . 350 to 375 degrees
HOT OVEN . . . . . 400 to 450 degrees
VERY HOT OVEN . . . . 450 to 500 degrees

* * * * *

When making cake icing or candy consisting of milk or cream and sugar, add one teaspoon of ordinary table syrup for each cup of sugar used. Boil in the usual way. Your finished product will be much smoother and not so apt to become sugary.

PRESERVED CHILDREN

Take 1 large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together; put them on the field, stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bathtub.

ZUCCHINI BREAD

Jan Nomer

3 eggs, beaten
2 c. sugar
1 c. cooking oil
2 c. shredded or grated squash
2 tsp. vanilla
3 c. flour
1 tsp. soda
1/2 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
1/2 c. to 1 c. nuts

Blend eggs, sugar, cooking oil, squash, and vanilla together. Measure and sift 3 cups of flour. Then sift the flour together with baking powder, salt, and cinnamon. Add to cream mixture. Blend in nuts. Grease and flour 2 loaf pans. Bake at 350° for one hour.

PLAIN REFRIGERATOR ROLLS (Wood)

Mrs. Martha M. Luedke

2 c. warm water
1/2 c. sugar
1 pkg. dry yeast
1 1/2 tsp. salt
1 egg
2 c. flour
1/3 c. melted shortening
4 c. flour

Combine warm water, sugar, yeast, and salt; let stand a few minutes to dissolve yeast. Add egg and the 2 cups flour; beat. Then add melted shortening and the 4 cups flour. Knead and put in a bowl in the refrigerator; cover with a damp cloth. When ready to bake, take out of refrigerator 1 hour before baking. Shape into rolls and let rise. Bake at 375° for 15 to 20 minutes.

ORANGE BREAD

Mrs. Louise W. Larson

3 large oranges (peels only)
1 1/2 c. sugar
1 Tbsp. water
1 c. milk
1 c. sugar
2 eggs
3 1/2 c. flour
3 tsp. baking powder
1 tsp. salt, plus a dash

Peel oranges; cut peels into small pieces and boil until tender in water with a dash of salt. Drain. Add 1 1/2 cups sugar plus 1 tablespoon water. Boil until clear, approximately 1 minute. Then add the remaining 1 cup sugar, eggs, and dry ingredi-

ents. Let stand for 20 minutes before baking. Bake in a moderate oven for 45 minutes. Makes 2 regular size loaf pans or 3 small pans, such as used often for fruit cakes. Note: only the orange peels are used in this recipe. Use the orange segments for snacks, lunch boxes, salads, etc.

BANANA BREAD

Betty Rooker

1/2 c. butter
1 c. sugar
2 eggs
2 bananas, mashed
2 c. flour
1 tsp. soda
1/2 tsp. salt
1/2 c. nuts

Combine all of the ingredients and pour into a loaf pan. Bake at 375° for 1 hour.

SPICED APPLESAUCE BREAD

Mrs. Harvey Sanders

1 1/4 c. applesauce
1 c. sugar
1/2 c. cooking oil
2 eggs
3 Tbsp. milk
2 c. sifted all-purpose flour
1 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. cinnamon
1/4 tsp. salt
1/4 tsp. nutmeg
1/4 tsp. allspice
1/2 c. chopped pecans
1/4 c. chopped pecans
1/4 c. brown sugar
1/2 tsp. cinnamon

In mixer bowl, thoroughly combine applesauce, the granulated sugar, oil, eggs and milk. Sift together flour, soda, baking powder, the first 1/2 teaspoon cinnamon, salt, nutmeg, and allspice. Stir into applesauce mixture; beat well. Fold in the 1/2 cup pecans; turn into well greased 9x5x3 inch loaf pan. Combine the 1/4 cup pecans, brown sugar and remaining 1/2 teaspoon cinnamon; sprinkle over batter. Bake in moderate oven (350°) for 1 hour, or until done. Remove from pan; cool on rack.

BUTTER PECAN ROLLS

Mrs. Janice Valodine

1 pkg. hot roll mix
1/4 c. butter or margarine
2/3 c. chopped pecans
1 c. brown sugar
1/2 c. dark corn syrup

BUTTER PECAN ROLLS (Continued)

2 Tbsp. melted butter
1/2 c. sugar
1 1/2 tsp. cinnamon

Prepare hot roll mix according to package directions. Melt butter; add brown sugar and corn syrup. Heat and stir until blended. Pour equal amounts into 2 round cake pans or a 9x13 inch pan. Sprinkle 1/3 cup pecans in each pan. On lightly floured surface, roll dough to a 24x12 inch rectangle. Spread with 2 tablespoons melted butter and sprinkle with a mixture of 1/2 cup sugar and 1 1/2 teaspoons cinnamon. Beginning on long side, roll as for a jellyroll. Cut into 20 slices. Place in pans. Let rise 40 minutes. Bake for 25 minutes at 375°. Cool 5 minutes, then invert on a waxed paper covered rack.

ZUCCHINI BREAD — Mrs. Alice Kaaz

3 eggs
1 c. unrefined oil
2 c. freshly grated zucchini, with skins on
3 tsp. vanilla
2 c. brown sugar
3 c. flour
1 tsp. salt
1 tsp. soda
1 tsp. baking powder
3 tsp. cinnamon
Nuts, if desired

Beat eggs. Add oil, sugar, zucchini, and vanilla. Mix well. Add dry ingredients and nuts. Bake for 1 hour at 325°. Makes two loaves. Use greased 9x5 inch pans.

PARIS PUFFINS — Ann Ross

1/3 c. margarine
1/2 c. sugar
2 eggs
1 1/2 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. nutmeg
1/2 c. milk
1/2 c. sugar
1 tsp. cinnamon
1/2 c. butter or margarine, melted

Combine margarine, 1/2 cup sugar, and eggs. Mix thoroughly. Sift flour, baking powder, salt and nutmeg together; add to first mixture alternately with milk. Fill greased muffin tins 2/3 full and bake 20 minutes at 350°. Mix second 1/2 cup sugar with cinnamon. Dip hot muffin into melted butter and then roll in sugar-cinnamon mixture. This is a coffee-cake-like muffin and is good to serve at morning coffees. Serve warm.

SOUR CREAM COFFEE CAKE

Mrs. Ruby Lord

1/2 c. plus 2 Tbsp. butter or oleo
1 c. sugar
2 eggs
2 c. flour
1 tsp. vanilla
1 tsp. baking powder
1 tsp. soda
1/2 tsp. salt
1 c. sour cream
1/2 c. water

Crumb Mixture:

1/2 c. brown sugar
1/4 c. white sugar
1 tsp. cinnamon
1 c. nuts

Cream butter and sugar. Add eggs and beat well. Add flour, baking powder, soda and salt, alternately with sour cream and water. Add vanilla. Put 1/3 of batter in pan and 1/2 of crumbs and then add rest of batter and crumbs. Bake at 350° for 30 minutes.

OATMEAL COFFEE CAKE

Ida Lundberg

1 1/4 c. boiling water
1 c. oatmeal
1 stick butter or margarine
1 c. brown sugar
1 c. white sugar
1/2 tsp. nutmeg
Pinch of salt (1/8 tsp.)
1 tsp. cinnamon
2 well beaten eggs
1 tsp. soda
1 1/3 c. flour, unsifted

Pour boiling water over oatmeal and butter. Let stand for 20 minutes. Mix with remaining ingredients and bake in a greased 9x13 inch pan for 25 minutes at 350°. While baking, mix all of the ingredients for topping.

Topping:

6 Tbsp. butter
1 c. brown sugar
1/4 c. canned milk
1 can Angel Flake coconut
1 c. chopped pecans
1 tsp. vanilla

Mix ingredients well. Pour over hot cake as you remove it from the oven, then place under broiler until topping bubbles and sets a little, and coconut is browned.

JOYCE'S CINNAMON ROLLS

Ruth VonDielingen

2 pkg. active dry yeast
1/2 c. warm water
1 1/4 c. buttermilk or soured milk
2 eggs
5 1/2 c. flour
1/2 c. butter or margarine, softened
1/2 c. sugar
2 tsp. baking powder
2 tsp. salt
1/2 stick margarine
1/2 c. sugar
3 tsp. cinnamon
1/2 stick oleo
4 Tbsp. milk
1 tsp. vanilla
Powdered sugar

Dissolve yeast in warm water in large mixer bowl. Add milk, eggs, 2 1/2 cups of the flour, butter, 1/2 cup sugar, baking powder, and salt. Blend 30 seconds on low speed, scraping sides and bottom of bowl. Beat 2 minutes on medium speed. Stir in remaining 3 cups flour. Dough should remain soft and slightly sticky. Knead 5 minutes or about 200 turns on lightly floured board. Shape. Let rise in warm place until double in bulk. Punch down and roll out on floured board to rectangle shape and about 1/2 inch thickness. Melt the 1/2 stick margarine and spread out over rolled-out dough. Mix 1/2 cup sugar and the cinnamon, and sprinkle over the dough. Roll into long roll. Cut into cinnamon rolls, approximately 24, and place on greased baking pans. Bake 15 to 20 minutes at 375°. For icing: heat 1/2 stick oleo with 4 tablespoons milk. Add vanilla and enough powdered sugar until icing is dribble consistency. Spread over the hot rolls.

OATMEAL MUFFINS

Mrs. Delmar Quade

1 c. oats
1 c. buttermilk (or substitute 1 c. milk plus 1 Tbsp. vinegar
1 egg
1/3 c. brown sugar
1 c. flour
1/2 tsp. salt
1 tsp. baking powder
1/2 tsp. soda
1/2 c. melted shortening or cooking oil

Combine oats and buttermilk; soak 1 hour. Beat egg and add to oatmeal mixture. Then add brown sugar and flour, salt, baking powder and soda, sifted together. Add melted shortening or oil. Spoon into muffin tin. Makes 1 dozen. Bake at 400° for 25-30 minutes.

MARYLAND CREAM WAFFLES — Mrs. Alice Kaaz

2 c. flour
2 tsp. baking powder
1/2 tsp. salt
2 tsp. sugar
1/2 c. butter (or equivalent), melted
2 eggs, separated
1 3/4 c. milk

Sift dry ingredients together. Combine milk, beaten egg yolks, and melted butter. Add to dry ingredients. Beat until all lumps have disappeared. This will be a smooth, creamy mixture. Fold in beaten egg whites. Bake in prepared waffle iron as usual.

CINNAMON ROLLS — Rosemary Bailey

1 cake compressed yeast
1 c. lukewarm water
3 Tbsp. sugar
1 c. sifted flour
1 1/2 tsp. salt
1 unbeaten egg
1/4 c. melted shortening
3 c. sifted flour
2 Tbsp. melted butter or margarine
Thin confectioners sugar icing
Nuts, finely chopped

Cinnamon Filling:

1 1/2 tsp. cinnamon
3/4 c. raisins
2/3 c. brown sugar

Soften the yeast, water and sugar in a large bowl. Let stand 3 to 5 minutes. Stir in 1 cup of sifted flour and 1 1/2 teaspoons salt. Beat until smooth. Add unbeaten egg, melted shortening; beat well. Blend in 3 cups additional sifted flour gradually to form soft dough. Cover and let rise in a warm place, 90°, until double in bulk, about 1 1/2 hours. Prepare cinnamon filling while dough is rising. Knead dough 4 or 5 strokes on a well floured board. Roll out to a 21x9 inch rectangle and brush with melted butter or margarine. Spread with cinnamon filling and roll lengthwise. Cut into 1 1/2 inch slices and place cut side down in a cake pan that has been rubbed inside with shortening. Let rise about 45 minutes. Bake in moderate oven (350°) for 30 to 35 minutes. While still hot, ice with thin confectioners sugar icing to which finely chopped nuts have been added.

CARROT NUT BREAD — Kathryn Mehl

1 c. sugar
3/4 c. corn oil
2 eggs
1 1/2 c. flour
1/2 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1/4 c. chopped nuts
1 1/2 c. finely shredded carrots

Mix all ingredients, adding nuts and carrots last. Pour into greased loaf pan and bake for 1 hour at 350°.

BANANA - NUT BREAD — Carol Bailey

1/2 c. shortening
1 c. sugar
2 eggs
2 tsp. lemon juice
1 c. mashed bananas
2 c. sifted flour
2 1/2 tsp. baking powder
1 tsp. salt
1 c. chopped nuts

Cream together shortening and sugar. Beat in eggs and lemon juice. Sift dry ingredients and add alternately with mashed bananas. Stir in nuts. Bake in greased loaf pan in a 350° oven for 1 hour and 15 minutes.

PUMPKIN BREAD — Martha Beavers

3 1/3 c. flour
1/2 tsp. baking powder
2 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. cloves
2/3 c. shortening
2 2/3 c. sugar
4 eggs
1 (1 lb.) can pumpkin
2/3 c. water
2/3 c. raisins, nuts or dates

Sift dry ingredients. Mix shortening, sugar, eggs, pumpkin, water, and raisins. Stir in dry ingredients. Pour into two greased loaf pans, 4 short one-pound coffee cans, or 3 tall coffee cans. Fill half full. Bake at 350° for approximately 1 hour.

EVER-READY MUFFINS — Shirley Johnson

15 oz. box Raisin Bran
2 c. sugar
5 c. flour
5 tsp. baking soda
1 Tbsp. pumpkin pie spice
2 tsp. salt
4 beaten eggs
1 qt. buttermilk

EVER-READY MUFFINS (Continued)

1 c. melted shortening (half margarine)
2 Tbsp. vanilla

Mix bran, sugar, flour, soda, pie spice, and salt in a very large bowl. Add eggs, shortening, vanilla, and buttermilk. Mix well. Store in covered container in refrigerator and use as desired. For muffins, fill greased pan 2/3 full. Bake at 400° for 15-20 minutes. Batter will keep in refrigerator for 6 weeks. Just dip out enough for your family's needs.

OVERNIGHT COFFEECAKE — Mona Von Dielingen

1/2 c. sugar
1/4 c. butter
2 beaten eggs
1/2 c. warm milk
1/2 tsp. vanilla
1 pkg. yeast dissolved on 1 Tbsp. warm milk
3 c. flour
1 tsp. salt

Topping:

2/3 c. sugar
1 tsp. cinnamon
4 Tbsp. soft butter
1/2 c. chopped pecans

Cream sugar and butter. Add eggs and warm milk. Next, add yeast mixture. Then add flour, salt, and vanilla. Beat together and then let rise until double about 2 hours. Pour into greased 9x13 inch pan. Combine topping ingredients and sprinkle over dough. Place in cold oven overnight. Turn oven to 350° in the morning, leaving pan in oven, and bake for about 20 minutes.

REFRIGERATOR POTATO ROLLS — Mrs. Harvey Sanders

Packaged instant mashed potatoes (enough for 4 servings
4 1/2 to 4 3/4 c. all-purpose flour
1 c. milk
1 pkg. active dry yeast
1/2 c. shortening
1/2 c. sugar
1 tsp. salt
2 eggs

Prepare mashed potatoes according to package directions. In large mixer bowl, thoroughly stir together 2 cups of the flour and the yeast. In saucepan, heat milk, shortening, sugar and

salt just until warm (115° to 120°), stirring constantly to melt shortening; stir in potatoes. Add to dry mixture in mixer bowl; add eggs. Beat at low speed of electric mixer for 1/2 minute, scraping sides of bowl constantly. Beat 3 minutes at high speed. By hand, stir in enough of the remaining flour to make a soft dough. Knead until smooth. Place dough in greased bowl, turning once to grease surface. Cover; refrigerate several hours or up to one week. To use, remove dough from refrigerator. Divide in half. Shape first half of the dough into 16 rolls. Place in greased 9x9x2 inch baking pan. Repeat with remaining dough. Cover and let rise until almost double, 45 to 60 minutes. Bake in 375° oven for 25 to 30 minutes. Remove from pan; cool on rack. Makes 32.

DILLY BREAD

Glenda Patterson
Manhattan, Ks.

1 pkg. yeast
1/4 c. warm water
1 c. cottage cheese
1 Tbsp. oleo
2 Tbsp. sugar
1 Tbsp. instant onion flakes
2 tsp. dill seed
1 tsp. salt
1 egg
2 1/4 - 2 1/2 c. flour

Dissolve yeast in warm water. Warm cottage cheese to lukewarm. Combine cottage cheese, oleo, sugar, onion flakes, dill seed, salt, soda, egg and yeast. Add flour to form a stiff dough, beating well after each addition. Cover; let rise in warm place until light, about 1 hour. Stir dough down. Turn into an 8-inch greased casserole. Let rise in warm place 30-40 minutes. Bake at 350° for 45 minutes. Brush with soft butter and sprinkle with salt. Makes one loaf.

LEMON PIE

Mrs. Eleanor Winters

Crust:

2 c. flour
1/4 c. cold milk
1/2 c. liquid shortening

Mix ingredients; roll between waxed paper. Makes 2 crusts. Bake as usual.

LEMON PIE (Continued)

Filling:

1 pkg. Dream Whip
1 can frozen lemonade
1 can sweetened condensed milk

Whip Dream Whip according to directions. Whip sweetened condensed milk. Beat in lemonade. Fold in half of the Dream Whip. Pour into baked pie shell. Spread remaining Dream Whip on top; chill.

PECAN TARTS — Elaine M. Scott

Pastry:

2 c. flour
1 c. margarine
6 oz. cream cheese

Filling:

Pecan halves
2 beaten eggs
Pinch of salt
1 1/2 c. brown sugar
1/4 tsp. vanilla

For pastry, mix flour, margarine and cream cheese; chill. Divide into 48 balls. Press into small muffin pans, 2-inch size. For filling, drop 2-3 pecan halves into each pastry shell. Mix eggs, brown sugar, salt, and vanilla. Fill shells about 3/4 full. Bake in 350° oven for about 25 minutes.

BLACK BOTTOM PIE — Mrs. Janice Valodine

1 Tbsp. cornstarch
1 Tbsp. unflavored gelatin
2 c. milk, scalded
4 egg whites
1 tsp. vanilla
1 (6 oz.) pkg. chocolate chips
9 inch baked pie shell
1/4 c. cold water
4 beaten egg yolks
1/2 c. sugar
1 c. Dream Whip

Combine sugar and cornstarch. Slowly add scalded milk to beaten egg yolks. Stir in sugar and cornstarch mixture; cook in double boiler until custard coats spoon. To one cup of custard add chocolate chips. Stir until chocolate chips are melted; add vanilla and pour in bottom of pie shell. Soften gelatin in the cold

BLACK BOTTOM PIE (Continued)

water, add to remaining hot custard. Stir until dissolved; chill until slightly thick. Beat egg whites; add sugar gradually until stiff peaks are formed. Fold in custard and gelatin mixture; pour over chocolate layer and chill until set. Top with whipped cream.

ANGEL PIE

Iva McPherson
Derby, Ks.

1 c. milk
1 c. whipping cream, whipped
1/2 c. nuts
3/4 c. crushed pineapple, drained
8-10 graham crackers
36 marshmallows

Melt marshmallows over low heat; let cool. Roll graham crackers fine for the crust. Mix melted marshmallows, crushed pineapple, whipped cream, and nuts. Make about a 1/4 inch crust of crushed crackers in an 8x10x3 inch pan. Pour filling in and sprinkle remaining crackers on top. Put in refrigerator until firm.

KARO PECAN PIE

Jeanette McPherson

3 eggs
1/2 c. sugar
1 c. brown Karo syrup
1/2 c. melted butter
1/2 c. pecans
1 unbaked pie shell

Beat eggs together. Stir in sugar, syrup, and butter. Add pecans. Place in unbaked pie shell and bake at 350° for 1 hour.

PUMPKIN PIE

Mrs. Fred D. Weidman
Tuscon, Az.

2 c. canned pumpkin
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. ginger
1 tsp. salt
1 c. honey*
2 eggs, slightly beaten
1 small can evaporated milk
2 tsp. melted butter
Unbaked pastry shell

*Three-fourths cup brown sugar may be used in place of the honey. In this case, increase milk to 1 or 1 2/3 cup, to the consistency you prefer. Mix ingredients in order given. Pour into unbaked pastry shell. Bake in hot oven (425°) for 15 minutes,

Wichita, Ks.

PUMPKIN PIE (Continued)

then reduce temperature to 350° and bake until knife comes out clean, about 45 minutes. Note: honey was used when sugar was rationed; brown sugar is now preferred.

PECAN PIE — Dorothea Rindt

1/4 c. butter or oleo
2 c. sugar
6 eggs
1 1/2 c. corn syrup
1/2 tsp. salt
2 tsp. vanilla
2 c. pecans
2 unbaked 9-inch pie shells

Cream butter and add sugar, creaming until light and fluffy. Add slightly beaten eggs and other ingredients. Pour into pie shells and bake on lower shelf of oven at 350° for 45 minutes. Makes 2 nine-inch pies.

FROSTED APPLE-RAISIN PIE — Mrs. Angela Pratt

Pastry for 2-crust pie
3/4 c. sugar
2 Tbsp. flour
1/8 tsp. salt
1/2 tsp. cinnamon
6 c. sliced peeled tart apples
1/2 c. seedless raisins
2 Tbsp. orange juice
3 Tbsp. butter or margarine

Combine sugar, flour, salt, and cinnamon; mix with apples and raisins. Place in pastry-lined 9-inch pie pan. Sprinkle with orange juice; dot with butter. Adjust top crust and flute edges; cut vents. Bake in a 400° oven about 50 minutes, or until crust is browned and apples are tender. Spread Orange Frosting over hot pie.

Orange Frosting:

1 c. powdered sugar, sifted
3 Tbsp. strained orange juice
1 tsp. grated orange peel

Mix ingredients; pour slowly, a little at a time, over hot pie. Allow frosting to flow into vents, as well as covering top of pie. Frosting will "set" as the pie cools.

RHUBARB CUSTARD PIE — Ida Lundberg

2 1/2 c. unprepared rhubarb, cut in 1-inch pieces
1 1/2 c. sugar
1/4 c. flour
2 eggs, slightly beaten
2 tsp. lemon juice
Dash of salt
2 Tbsp. butter
Pastry for 2-crust (9-inch) pie
1 Tbsp. sugar, to sprinkle on crust

Combine rhubarb, sugar, flour, eggs, lemon juice and salt. Turn into prepared pie crust. Dot with butter. Put on top crust. Sprinkle with sugar and cut slits as usual. Bake at 450° for 10 minutes, then reduce heat to 350° and bake for 30 minutes more. Serves six.

STRAWBERRY PIE — Mrs. E. A. Engel

1 qt. strawberries
1 c. sugar
Pinch of salt
1/2 pt. heavy cream
2 Tbsp. cornstarch, thin with water
Baked pie shell

Mash strawberries; add sugar and salt. Bring to a boil. Add cornstarch and cook until thickened. Pour into baked pie shell. Top with whipped cream. Place in refrigerator to chill, preferably overnight.

PIE CRUST — Betty Rooker

1 c. flour
1/2 c. shortening
1 tsp. vinegar
1/4 c. water

Cut shortening into flour. Mix vinegar and water, then add to flour-shortening mixture as usual.

PUMPKIN PECAN PIE — Lena Koop

3 eggs, slightly beaten
1 c. pumpkin
1 c. sugar
1/2 c. dark syrup
1 tsp. vanilla
1/2 tsp. cinnamon
1/4 tsp. salt
1 unbaked 9-inch pastry shell
1 c. chopped pecans

In bowl, combine eggs, pumpkin, sugar, syrup, vanilla,

cinnamon, and salt. Mix well. Pour into pie shell. Top with pecans. Bake in a 350° oven about 40 minutes, or until knife inserted comes out clean. Chill. Serve with whipped cream.

** EXTRA RECIPES **

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Recipes
Here

Write Extra
Recipes
Here

CAKES
COOKIES
DESSERTS

HANDY CHART OF KITCHEN MATH
(Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.

COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:

4-cup baking dish:
- 9-inch pie plate
- 8x1¼-inch layer cake pan—**C**
- 7 3/8 x 3 5/8 x 2¼-inch loaf pan—**A**

6-cup baking dish:
- 8 or 9x1½-inch layer cake pan—**C**
- 10-inch pie plate
- 8½ x 3 5/8 x 2 5/8 inch loaf pan—**A**

8-cup baking dish:
- 8x8x2-inch square pan—**D**
- 11x7x1½-inch baking pan
- 9x5x3-inch loaf pan—**A**

10-cup baking dish:
- 9x9x2-inch square pan—**D**
- 11¾x7½x1¾-inch baking pan
- 15x10x1-inch jelly-roll pan

12-cup baking dish and over:

13½x8½x2-inch glass baking pan	12 cups
13x9x2-inch metal baking pan	15 cups
14x10½x2½-inch roasting pan	19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:	
7½x3-inch "Bundt" tube pan—**K**	6 cups
9x3½-inch fancy tube or "Bundt" pan **J** or **K**	9 cups
9x3½-inch angel cake pan—**I**	12 cups
10x3¾-inch "Bundt" or "Crownburst" pan—**K**	12 cups
9x3½-inch fancy tube mold—**J**	12 cups
10x4-inch fancy tube mold (Kugelhupf)—**J**	16 cups
10x4-inch angel cake pan—**I**	18 cups
Melon Mold:	
7x5½x4-inch mold—**H**	6 cups
Spring-Form Pans:	
8x3-inch pan—**B**	12 cups
9x3-inch pan—**B**	16 cups
Ring Molds:	
8½x2¼-inch mold—**E**	4½ cups
9¼x2¾-inch mold—**E**	8 cups
Charlotte Mold:	
6x4¼-inch mold—**G**	7½ cups
Brioche Pan:	
9½x3¼-inch pan—**F**	8 cups

APPLESAUCE CHOCOLATE CAKE

Mrs. F. D. Howell

1/2 c. oleo
1 1/2 c. sugar
2 eggs
2 Tbsp. cocoa
2 c. flour
1 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon
1 (1 lb.) can applesauce
2 Tbsp. sugar
1 c. chocolate chips
1/2 c. chopped nuts

Beat oleo, sugar and eggs. Sift dry ingredients. Alternate dry ingredients and applesauce in blending with first mixture. Pour into a greased 9x13 inch pan. Mix sugar, chocolate chips, and nuts. Sprinkle over cake. Bake 30-40 minutes at 350°.

GOODY-GOODY CAKE

Mrs. Rubye Nettrouer

1 c. sugar
2 eggs
1 tsp. vanilla
Pinch salt
1 (No. 303) can pineapple tidbits and juice
1 tsp. soda
2 c. flour

Icing:

1 1/2 c. sugar
1 stick oleo
1 small can evaporated milk
1 1/2 c. coconut or nutmeats

Mix sugar and eggs well. Add vanilla and pineapple. Sift flour, salt and soda together and add to mixture. Bake in greased oblong pan about 30-35 minutes at 350°. To make icing, boil sugar, oleo and milk together. Add coconut or nuts. Pour over hot cake and punch holes in cake so icing will ooze into it.

APPLE CAKE

Elva D. Richardson

3 c. flour
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1 1/2 c. salad oil
1 1/4 c. sugar
3 eggs
2 tsp. vanilla
1 c. chopped black walnuts
3 Delicious apples, peeled and finely chopped

APPLE CAKE (Continued)

Sift dry ingredients together. Mix oil and sugar. Beat eggs, then add them to the oil and sugar mixture; add vanilla. To this add the dry ingredients and nuts. Add finely chopped apples last. (Use only Delicious apples.) Bake in a greased Bundt pan at 350° for an hour. Regular tube pan may also be used.

DUMP CAKE — Laura Ritthaler

1 can Wilderness pie cherries
1 (No. 2) can crushed pineapple
1 pkg. yellow cake mix
1 stick oleo
Chopped nuts
Coconut

Mix cherries and pineapple and dump in a greased cake pan. Pour cake mix over fruit, smoothing it over easily. Cut oleo into 12 pieces and put over top of cake mix. Sprinkle with chopped nuts or coconut, or both. Bake for 40 minutes at 350°.

THREE-HOLE CAKE (Small Version) — Naomi Arb

1 1/2 c. sifted flour
3 Tbsp. cocoa
1 tsp. soda
1 c. sugar
1/2 tsp. salt
5 Tbsp. cooking oil
1 Tbsp. vinegar
1 tsp. vanilla
1 c. cold water

Sift the dry ingredients into a greased 9x9 inch cake pan. Make 3 grooves or holes in this dry mixture. Into one, pour the oil; into the next the vinegar; into the next, the vanilla. Pour the water over it all and mix well, but carefully, with a fork until you can no longer see the flour. Bake at 350° for 30 minutes.

BUTTERBRICKLE LOAF — Mrs. Sandra Carter

1 pkg. butterbrickle cake mix
1 pkg. instant coconut pudding
4 eggs
1/4 c. oil
1/8 c. poppy seed
1/2 c. nuts
1 c. hot water

Combine ingredients as listed. Bake in two prepared loaf pans at 350° for 15 minutes, then lower oven to 325° for 45 minutes. Makes 2 loaves.

GERMAN BUNDT CAKE — Mrs. Nettiemae Gillespie

1 pkg. yellow cake mix
1 pkg. vanilla or lemon instant pudding
3/4 c. Crisco or corn oil
3/4 c. water
4 eggs
1 tsp. vanilla
1 tsp. butter flavoring
1/4 c. sugar
2 tsp. cinnamon
1/2 c. chopped nuts

Glaze:

1 c. powdered sugar
2 Tbsp. milk
1/2 tsp. vanilla
1/2 tsp. lemon flavoring
1/2 tsp. butter flavoring

Mix together dry cake mix and pudding mix. Add Crisco, water, vanilla, and butter flavoring. Then add eggs, one at a time. Beat all together for 8 minutes. Heavily grease Bundt pan. Combine sugar and cinnamon with nuts. Pour a layer of batter in pan, then a layer of cinnamon-sugar mixture. Continue alternating. Bake at 350° for 45 minutes. Cool for 8 minutes and then turn on plate immediately. If you wish to glaze cake, combine glaze ingredients. Glaze cake while warm.

APPLE CAKE — Elaine M. Scott

1 1/2 c. sugar
1/2 c. Crisco
2 eggs
~~1/2 c.~~ flour (1 1/2 c. flour)
1/2 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
4 c. sliced apples (raw)
1 c. pecan pieces

Cream sugar and Crisco. Add eggs and mix well. Add combined dry ingredients, then add sliced apples and pecans. Mix. Bake in a 13x11 inch pan at 350° for 40-45 minutes.

BANANA SPLIT CAKE — Mrs. William O'Millian

2 c. crushed graham crackers
8 Tbsp. butter (1/2 c.), melted
1 tsp. vanilla
2 eggs
2 c. powdered sugar
4 bananas, cut up lengthwise
1 c. (No. 3 can) crushed pineapple, drained

BANANA SPLIT CAKE (Continued)

1 large container Cool Whip
1/4 c. chopped nuts (walnuts)
1 c. cherries

Combine cracker crumbs and butter. Place in a 9x13 inch pan; chill. Combine vanilla, eggs, and sugar. Whip until fluffy. Let set for 10 minutes. Spread over graham cracker layer. Add bananas lengthwise on top. Spread with pineapple, and then cover with Cool Whip. Top with nuts and cherries. Chill.

PLUM BUNDT CAKE — Mrs. Sandra Carter

2 c. sugar
1 c. vegetable oil
3 eggs
1 c. nuts, chopped
1 junior size plum tapioca pudding (baby food)
2 c. flour
Pinch of salt
1/2 tsp. soda
1 tsp. cinnamon
1 tsp. red food coloring

Mix sugar, oil, eggs, nuts, and pudding together. Add combined dry ingredients and food coloring. Bake for 45 minutes to 1 hour at 350° in a prepared Bundt pan. Cool. Glaze with following glaze.

Glaze:

1 c. powdered sugar
2 1/2 Tbsp. lemon juice
1/2 tsp. red food coloring

Bring sugar and lemon juice to a boil. Add coloring, then ice the cake.

CARROT CAKE — Rubye Nettrouer

2 c. sugar
1 1/2 c. Wesson oil
3 c. less 6 Tbsp. flour
1/2 tsp. salt
2 tsp. soda
2 tsp. cinnamon
3 eggs
2 c. grated carrots
1 small can (3/4 c.) crushed pineapple, well drained
1 1/2 c. chopped pecans
2 tsp. vanilla

Mix sugar and oil; add flour, salt, soda, and cinnamon. Beat in eggs, one at a time. Add grated carrots, drained pine-

CARROT CAKE (Continued)

apple, and pecans. Add vanilla. Mix thoroughly. Pour into a 9x13 inch cake pan that has been greased and floured. Bake at 375° for 50 minutes.

Icing for Carrot Cake:

6 oz. cream cheese
1 tsp. vanilla
3/4 stick margarine or butter
1 box powdered sugar

Cream together the cheese and margarine or butter. Add the vanilla and powdered sugar; beat until of spreading consistency. Frost cake.

STRAWBERRY CAKE — Carolyn Kime

18 1/2 oz. white cake mix
1 (3 oz.) pkg. strawberry jello
1/2 c. water
4 eggs
1/2 c. cooking oil
1/2 c. frozen strawberries, thawed

Mix together cake mix, jello and water. Add eggs, oil, and strawberries. Beat 2 minutes at high speed of mixer. Bake in a greased and floured 9x13 inch pan. Bake for 45 minutes at 325°. While cake is hot, punch holes in top with fork. Pour topping over cake.

Topping:

3 Tbsp. softened butter
1/2 c. powdered sugar
1/2 c. frozen strawberries, thawed

Combine topping ingredients thoroughly. Pour over cake.

CARROT CAKE — Ida Lundberg

2 c. flour
1 tsp. baking powder
1 tsp. soda
1/4 tsp. salt
1 tsp. cinnamon
2 c. sugar
1 1/2 c. salad oil (Wesson)
4 eggs
2 c. finely grated carrots
1 c. nuts (optional)

Sift together flour, baking powder, soda, salt, and cinnamon

in separate bowl. Mix well the sugar and oil. Add eggs, one at a time, to sugar mixture, beating well after each egg. Add to the dry ingredients. Add carrots and beat well. Add nuts and stir well. Bake at 350° about 1 hour or until done. Use a 9x13 inch pan.

Nut Icing:

1 stick butter or margarine (1/2 c.)
8 oz. pkg. cream cheese
1 tsp. vanilla
1 lb. pkg. powdered sugar
1/2 c. chopped nuts (walnuts or pecans)

Mix ingredients together, beating until light and fluffy. Frost cake.

LIGHT-AS-A-FEATHER GINGERBREAD

Marcella Ramhorst

2 c. sifted flour
3/4 tsp. salt
1/2 tsp. soda
1 1/4 tsp. baking powder
1 1/4 tsp. ginger
1 1/4 tsp. cinnamon
1/2 tsp. cloves
2/3 c. shortening
2 eggs
1/2 c. boiling water
1 1/3 c. Grandma molasses (dark molasses)

Mix and sift dry ingredients together; cut in shortening and eggs. Combine boiling water and molasses. Add 3/4 cup of this liquid to the dry ingredients. Beat until smooth. Add remaining liquid and mix well. Do not overbeat. Pour into a greased 8-inch square pan. Bake at 325° for about 60 minutes. Serve with a dab of whipped cream if desired.

FESTIVE FRUIT CAKE

Elva D. Richardson

1/2 c. Pet evaporated milk
16 marshmallows
3 Tbsp. orange juice
4 dozen graham crackers (2 1/2 inch)
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1/8 tsp. cloves
1 c. dark or light raisins
3/4 c. walnuts
3/4 c. bulk or canned ready-mixed candied fruit, cut up
Extra fruit and nuts for garnish

FESTIVE FRUIT CAKE (Continued)

Line the bottom and sides of a 5-cup loaf or tube pan with waxed paper. In small bowl, combine evaporated milk, marshmallows, and orange juice; let stand until needed. Roll graham crackers into fine crumbs. Put into a large bowl and add the cinnamon, nutmeg, cloves, raisins, and walnuts. Add the candied fruit, then the milk mixture. Mix with spoon, then with hands until crumbs are moistened. Press firmly into pan. Top with additional fruit and nuts. Cover tightly. Chill 2 days before slicing. Keep in a cool place.

INDIAN CAKE

Marcene VonDielingen
Clarinda, Iowa

1/2 c. shortening
2 c. sugar
2 eggs
1 tsp. vanilla
2 c. flour
1 tsp. soda
1/8 tsp. salt
1/2 c. cocoa
1 c. cold coffee
1/2 c. hot water

Cream shortening and sugar. Add eggs and vanilla. Sift together flour, soda, salt and cocoa. Add the cold coffee and then the hot water. Bake in a 9x13 inch pan at 375° for about 45 minutes.

Frosting:

2 Tbsp. hot water
1/2 tsp. butter
Powdered sugar
1/2 c. cocoa

Combine hot water and butter. Add enough powdered sugar for frosting consistency. Then add cocoa. This will be rather thick and stiff. Put on cake while it is hot.

QUICK CHOCOLATE CHERRY SHEET CAKE

Mrs. Dale (Irene) Jerome

1 pkg. chocolate cake mix
1 tsp. almond extract
1 (21 oz.) can cherry pie filling
2 eggs, beaten

Preheat oven to 350°. Using solid shortening, grease and flour an 11x16 inch jellyroll pan. In large bowl, combine the four ingredients, stirring by hand, until well mixed. Pour into

QUICK CHOCOLATE CHERRY SHEET CAKE (Continued)

prepared pan; bake 20 to 30 minutes, or until toothpick inserted in center comes out clean.

Frosting:

1 c. sugar
1/3 c. milk
5 Tbsp. butter or margarine
1 c. chocolate chips

In small saucepan combine sugar, margarine and milk. Boil, stirring constantly, for 1 minute. Remove from heat. Stir in chocolate chips until smooth. Pour over cake.

CHOCO-MINT PARTY CAKE — Mrs. Ann Ross

1 c. margarine
3 to 3 1/2 c. powdered sugar
4 egg yolks
2 beaten egg whites
1/2 c. chocolate chips, melted
2 Tbsp. creme de menthe
1 (10-inch) round Angel Food cake

Blend margarine, sugar, and egg yolks thoroughly in mixer. Divide into 2 parts. To one part, add melted chocolate chips and egg whites. To second part, add creme de menthe. Split a baked Angel Food cake into 4 layers. Frost bottom layer with chocolate mixture. Spread second layer with mint mixture. Repeat. Decorate the top with chocolate shavings. Chill thoroughly.

WHOLE BRAN APPLESAUCE CAKE — Marcella Ramhorst

1 c. whole bran cereal
1/2 c. milk
1 1/2 c. sifted flour
3 tsp. baking powder
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. salt
1/2 tsp. soda
1/2 c. shortening
1 c. sugar
1 c. thick applesauce
1 1/2 tsp. vanilla
1 c. seedless raisins
2 eggs
1/2 c. dates
1/2 c. walnuts
1 c. brown sugar
1 tsp. lemon juice

Combine cereal and milk; let stand until milk is absorbed. Sift together flour, baking powder, spices, salt, and soda.

Wichita, Ks.

WHOLE BRAN APPLESAUCE CAKE (Continued)

Cream shortening and 1 cup granulated sugar. Add eggs and vanilla; beat until smooth. Add flour mixture with applesauce. Stir in walnuts, raisins, and dates. Pour into a greased 9x9x2 inch pan. Bake at 350° for 1 hour or until toothpick inserted comes out clean. Cool. Mix brown sugar and lemon juice; spread on top. Garnish with walnut halves if desired.

WATERGATE CAKE good Hattie Mueller

1 box white cake mix
3 egg whites
3/4 c. oil
1 1/2 c. 7-Up or club soda
1 box instant pistachio pudding
1/2 c. coconut
1/2 c. chopped black walnuts

Blend all ingredients, except coconut and nuts, in large bowl. Beat well for 3 minutes. Then fold in coconut and nuts. Bake at 350° in three 9-inch layer pans. Bake about 25 to 30 minutes. Cool before frosting.

Frosting:

2 envelopes Dream Whip
1 1/2 c. cold milk
1 box instant pistachio pudding

Beat until well blended and thick. Spread between layers and on top.

HOT MILK CAKE Ruth Von Dielingen

4 eggs
2 c. sugar
2 c. flour
1 c. milk, scalded
1/4 c. butter or margarine
2 tsp. vanilla extract
Dash of salt
2 tsp. baking powder

Beat eggs until light and foamy. Add sugar and beat. Add flour. Melt butter in scalded milk and add to egg-sugar-flour mixture. Add vanilla. Sprinkle the salt and baking powder over the batter and mix gently but thoroughly. Pour into greased and floured pans, 2 nine-inch layer pans, and bake in moderate (350°) oven for 20 to 25 minutes.

POPPY SEED CAKE WITH SOUR CREAM FILLING — Marie Valodine

1 pkg. white cake mix
1/4 c. poppy seeds
1 1/3 c. water
2 egg whites
1 pkg. fluffy white frosting mix

Combine poppy seeds with 1/3 cup of the water. Let stand 30 minutes. Combine in large mixing bowl, cake mix, egg whites, poppy seeds and remaining water. Blend and beat as directed. Grease and flour 9x13 inch pan. Bake at 350° for 30-35 minutes. Cool cake in pan. Spread sour cream filling on top of cake. Frost with fluffy white frosting. Refrigerate until ready to serve.

Sour Cream Filling:

1/2 c. dairy sour cream
2 egg yolks
1/4 c. milk
3 oz. pkg. vanilla instant pudding

Blend sour cream, egg yolks, and milk. Stir in pudding mix. Blend until smooth. Chill until thickened.

CHOCOLATE CHIP COOKIES — Anna Holtje

2/3 c. shortening
2/3 c. butter or margarine, softened
1 c. granulated sugar
1 c. brown sugar, packed
2 eggs
2 tsp. vanilla
2 (6 oz.) pkg. semi-sweet chocolate chips
3 c. flour
1 tsp. soda
1 tsp. salt
1 c. chopped nuts

Mix shortening, margarine, sugars, eggs, and vanilla thoroughly. Stir in remaining ingredients. Drop by rounded teaspoons 2 inches apart onto an ungreased baking sheet. Bake 8-10 minutes at 375° until lightly browned. Cool slightly before removing from baking sheet. Yields 7 dozen.

AUNT SHIRLEY'S PUMPKIN BARS — Mrs. Angela Pratt

4 eggs
2 c. sugar
1 c. vegetable oil
2 c. cooked pumpkin or home canned pumpkin
2 c. flour

AUNT SHIRLEY'S PUMPKIN BARS (Continued)

2 tsp. baking powder
1 tsp. soda
1/2 tsp. salt
2 tsp. cinnamon

Beat eggs; add sugar, oil and pumpkin. Add sifted dry ingredients. Bake in a 10x15 inch cookie sheet pan at 350° for 20-25 minutes. Pan should be greased and floured. I use a 12x18 inch cake pan for thinner bars; bake about 15 minutes. This makes a nice large quantity. Frost with the following frosting; keep frosted bars in the refrigerator. These also freeze very well. Best if chilled several hours or overnight before serving, to allow flavors to blend.

Frosting:

3 oz. cream cheese, softened
6 Tbsp. margarine, softened
1 tsp. milk
1 tsp. vanilla
Dash of salt
1 3/4 c. sifted powdered sugar

Cream together the cream cheese and margarine; add milk, vanilla, and salt. Stir in powdered sugar until frosting is creamy. Frost Pumpkin Bars.

SEVEN-LAYER COOKIES — Florine Nath

1/2 c. butter, melted
1 1/2 c. graham cracker crumbs
1 c. walnuts
1 c. chocolate chips
1 1/2 c. coconut
1 c. butterscotch chips
1 1/3 c. condensed milk

Pour melted butter in a 9x13x2 inch pan. Sprinkle crumbs evenly over butter. Follow with the layer of nuts, then chocolate chips, coconut and butterscotch chips. Pour milk over all. Bake at 350° for 25 minutes.

YUMMIES (The No-Bake Summer Cookie) — Elva D. Richardson

1 (6 oz.) pkg. semi-sweet chocolate pieces
1 (6 oz.) pkg. butterscotch pieces
2 (3 oz.) cans La Choy chow mein noodles
1/2 c. chopped peanuts or cashews

YUMMIES (The No-Bake Summer Cookie)
(Continued)

Melt chocolate and butterscotch pieces in top of double boiler over hot water. Remove from heat. Quickly stir in noodles and nuts until they are evenly coated. Drop by teaspoonfuls onto waxed paper. Chill. Store in refrigerator until ready to serve. Makes 36 cookies.

JUMBO RAISIN COOKIES — Carol Bailey

2 c. raisins
1 c. water
1 c. shortening
2 c. sugar
3 eggs
1 tsp. vanilla
4 c. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. salt
1/4 tsp. nutmeg
1/2 tsp. cinnamon
1 c. nuts

Boil water and raisins 5 minutes; cool. Cream sugar and shortening. Add eggs, one at a time, to creamed mixture. Beat well. Blend in cold raisins, vanilla, nuts. Sift dry ingredients. Add to raisin mixture. Bake at 400° for 8 to 10 minutes.

TOLL HOUSE KOOKIE BRITTLE — Louise Williams

1 c. oleo
1 1/2 tsp. vanilla
1 tsp. salt
1 c. sugar
2 c. sifted flour
1 (6 oz.) pkg. chocolate morsels
1/2 c. nuts

Heat oven to 375°. Combine oleo, vanilla, and salt in bowl. Blend in sugar. Add flour and chocolate morsels. Mix well and press in an ungreased cookie sheet. Sprinkle nuts over top. Bake 25 minutes, then break into pieces. Makes about 1 1/4 pounds.

DATE STICKS — Dorothea Rindt

1 c. flour
1 c. sugar
1 tsp. baking powder
1 tsp. salt
1 c. chopped pecans
1 small pkg. dates, stoned and cut in pieces
1 tsp. vanilla
3 eggs, separated

DATE STICKS (Continued)

Sift all dry ingredients together three times. Add nutmeats to flour, then add dates. Beat vanilla into egg yolks and add to above. Add stiffly beaten egg whites. Spread thinly in a buttered 15x10 inch pan (jellyroll pan). Bake for 20 minutes in a 350° oven. Just before it cools, cut into narrow strips and roll in powdered sugar.

GRAHAM SCOTCH BARS — Ann Ross

1/2 c. margarine
3/4 c. sugar
2 eggs, beaten
2 1/2 c. graham cracker crumbs
2/3 c. coconut
2 1/2 c. miniature marshmallows
1/2 c. chopped nuts
1 c. butterscotch chips
3 Tbsp. peanut butter

Cream margarine and sugar. Add eggs and cook for 2 minutes in a double boiler. Stir in graham cracker crumbs, marshmallows, coconut and nuts. Spread in a buttered 9x9 inch pan. Cool. Melt butterscotch chips and peanut butter together and frost the bars. Refrigeration helps these harden.

SPRINGERLI (German Christmas Cookie) — Ruth VonDielingen

4 large eggs or 5 small eggs, separated
1 lb. powdered sugar
1 lb. cake flour
1/2 tsp. salt
1/8 tsp. anise extract (more if anise seed is not used)
2 tsp. baking powder
2 Tbsp. butter or oleo, melted
Anise seed (optional)

Beat egg yolks until lemon colored and thick. Beat egg whites to dry consistency, and then beat the yolks and whites together. Add sugar very gradually to egg mixture and continue beating after each addition. Sift together the flour, baking powder, and salt; add small amount at a time to the batter. Add also the melted butter and anise extract by drops. The dough should be rather stiff. Chill one hour. Roll out on floured board to 1/4 inch or 1/2 inch thickness and mold with picture rolling pin or individual design blocks. Cut and place on greased cookie sheets sprinkled with the anise seed (if desired) and let stand in cool place to dry for several hours or overnight. Bake at 325°

SPRINGERLI (German Christmas Cookie)
(Continued)

until light brown. Store in covered container. Flavor and texture improve if cookies are allowed to ripen in the covered container a month before using.

CORNFLAKE KISSES — Louise Williams

2 egg whites
1/4 tsp. cream of tartar
1/4 tsp. salt
1 tsp. vanilla
1 c. sugar
2 c. cornflakes
1 c. coconut

Beat egg whites stiff with cream of tartar, salt, and vanilla. Add sugar and beat hard. Add cornflakes and coconut. Grease cookie sheet and drop by teaspoonful onto pan. Bake in a moderate oven. Makes about 18. Bake 12 minutes.

BROWNIES — Margaret Welty

1/2 c. shortening
3/4 c. flour
1 c. sugar
3 Tbsp. cocoa
1/2 tsp. salt
2 eggs, unbeaten
1 tsp. vanilla
1/2 c. nuts or coconut

Mix all together and beat well. Bake in a 9-inch pan for 30 minutes at 350°.

RAISIN COOKIES — Carol Bailey

3 1/2 c. flour
1 tsp. baking soda
1 tsp. cream of tartar
1 c. shortening
2 c. brown sugar
2 eggs
2 Tbsp. sweet milk
1 c. chopped raisins
1 c. chopped nuts
Few drops maple flavoring
1 tsp. vanilla

Sift flour, measure; sift with soda and cream of tartar. Cream shortening and sugar. Add well-beaten eggs and milk. Add dry ingredients, raisins, nuts, and flavorings; mix thoroughly. Form into 2 long small rolls and chill overnight. Slice thin. Place on well-oiled baking sheet and bake in 400° oven for 7-8 minutes. Makes 100.

Wichita, Ks.

MOTHER'S HARTS HORN COOKIES — Mrs. Angela Pratt

2 c. sugar
1 c. lard or vegetable shortening (do not use margarine)
1 egg, well beaten
1/2 tsp. salt
2 c. flour (use 2 Tbsp. less if using vegetable shortening)
1/2 tsp. anise
1 level tsp. baking ammonia, finely powdered

Cream together sugar, shortening and egg. Add dry ingredients. Work carefully with baking ammonia, as it has a very strong odor. Form walnut-size balls and place on greased cookie sheet. Bake at 375° for about 8 minutes. These cookies flatten while baking and are somewhat hollow after baking.

DATE-NUT COOKIES — Mrs. E. A. Engel

1 1/2 c. brown sugar
1 c. shortening
3 eggs, well beaten
1 tsp. vanilla
1/4 c. warm water
2 1/2 c. flour
1 1/2 tsp. soda
1 Tbsp. cinnamon
Pinch of salt
1 c. chopped dates
1 c. chopped walnuts

Sift flour, salt, soda, and cinnamon together. Cream sugar and shortening until fluffy. Add eggs and vanilla. Add sifted dry ingredients and water; mix. Add dates and nuts; mix thoroughly. Drop from teaspoon onto baking sheet. Bake in a 375° oven for 10 to 12 minutes.

CHOCOLATE CHIP BARS — Norine Nath

1 c. shortening
3/4 c. granulated sugar
3/4 c. packed brown sugar
3 eggs
1 1/2 tsp. vanilla
1 1/2 c. flour
1 tsp. salt
1 tsp. soda
1 1/2 c. oatmeal
9 oz. chocolate chips
3/4 c. nuts

Preheat oven to 350°. Cream together shortening and sugars. Add eggs and vanilla. Sift and add flour, salt, and soda. Add oatmeal, chocolate chips and nuts. Bake in a 9x14 inch pan for about 25 minutes. While warm, sprinkle with powdered sugar and cut into squares.

SNICKERDOODLES — Joanna Scott

1 c. shortening (1/2 margarine or butter)
1 1/2 c. sugar
2 eggs
2 3/4 c. sifted flour
1 tsp. soda
1/2 tsp. salt
2 tsp. cream of tartar
2 Tbsp. sugar
2 tsp. cinnamon

Cream together shortening, sugar and eggs. Sift together flour, soda, salt, and cream of tartar; add to creamed mixture. Chill, then roll into balls the size of walnuts. Roll balls in a mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place on ungreased cookie sheet. Bake until lightly browned but still soft. Do not roll out. Bake at 350° for about 12 minutes. Very good sugar cookies. Makes 5 dozen.

POOR MAN COOKIE BAR — Margaret Welty

1 c. raisins
1 1/4 c. water
1 tsp. soda
1/2 c. shortening
1 egg
1 c. brown sugar
2 c. flour
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
Powdered sugar icing

Boil water and raisins a few minutes. Add soda. Mix shortening, egg, sugar, flour and spices. Stir in raisin mixture. Spread in two 9x9 inch pans, or one large pan. Bake for 25 minutes at 350°. Glaze with a powdered sugar icing while warm.

CHOCOLATE CHIP COOKIES — Mrs. Fred D. Weidman, Tuscon, Az.

3 c. cake flour
1 tsp. salt
1 tsp. soda
1 c. shortening
1/2 c. granulated sugar
1 c. brown sugar
2 eggs, well beaten
1 c. nuts, chopped
1 tsp. vanilla
1 pkg. chocolate chips (6 or 12 oz., your preference)

Sift flour, salt and soda together. Cream shortening and sugars. Add well-beaten eggs and vanilla. Add sifted dry ingredients to creamed mixture; mix well. Stir in nuts and chocolate chips. Drop by well-rounded half teaspoons onto greased cookie sheet. Bake at 375° for 10-12 minutes.

CHOCO-SCOTCH CLUSTERS — Jean Bailey

1 (6 oz.) pkg. chocolate chips
1/4 c. peanut butter
1 (6 oz.) pkg. butterscotch chips
3 c. Rice Krispies

Melt the chocolate and butterscotch chips in a covered saucepan on low heat for about 5-7 minutes. Remove from heat and add the peanut butter and stir until smooth. Add the Rice Krispies and stir until evenly coated. Pour into a 9-inch square cake pan and refrigerate until set, about 30 minutes. Cut into 1 1/2 inch squares. Makes about 3 dozen.

BUTTERMILK BARS — Dorothea Rindt

1 1/4 c. sugar
2 c. flour
1/2 tsp. soda
3/4 c. brown sugar
1/2 c. oleo
3/4 c. nuts
1 c. buttermilk
1 well-beaten egg
3/4 tsp. cinnamon
1 tsp. soda
1/4 tsp. salt

Mix sugars, flour, 1/2 teaspoon soda, oleo and nuts together. Spread 1 cup of this mixture into a 9x13 inch well-buttered pan. Do not pack. To the rest of above mixture, add buttermilk, egg, cinnamon, 1 teaspoon soda, and salt. Mix well and spread on top of crumbs. Bake at 350° for 30 minutes or until done. Sprinkle with powdered sugar while warm.

CHERRY CHA CHA — Mona VonDielingen

1 1/2 c. graham cracker crumbs
1/3 c. melted butter
3 Tbsp. sugar
1 c. whipping cream
4 c. marshmallows
1 (No. 2) can cherry pie filling

Combine cracker crumbs, butter, and sugar. Press into a 9x13 inch glass baking dish. Bake at 350° for 10 minutes. Whip the cream until stiff, and then add marshmallows. Pour half on top of the cracker crust. Spread pie filling over this. Top with rest of marshmallow mixture. Top with extra cracker crumbs. Refrigerate several hours.

APPLE RUM DUM — Mrs. E. W. Nath

1 c. sugar
1/4 c. butter
1 egg
1 tsp. vanilla
1/4 tsp. burnt sugar flavoring
1 c. flour
1 tsp. soda
3/4 tsp. cinnamon
1/2 c. nuts
2 c. diced peeled apples

Mix well. Use an 8x8 inch pan. Bake at 350° for about 50 minutes, or until center is done. Serve with hot Caramel Sauce.

Caramel Sauce:

1/2 c. white sugar
1/2 c. brown sugar
1/4 c. butter
1/2 c. cream or half and half
1/2 tsp. vanilla
1/2 tsp. rum flavor

Bring to boil for 1 minute. Serve warm over apple cake.

FROSTY STRAWBERRY SQUARES — Mrs. Delmar Quade

1 c. sifted flour
1/3 c. brown sugar
1/2 c. chopped nuts
1/2 c. butter or margarine, melted
2 egg whites
2/3 c. sugar
1 (10 oz.) pkg. frozen strawberries, thawed
1 c. cream, whipped

Stir together the flour, brown sugar, nuts, and melted butter; spread in a shallow pan. Bake at 350° for 20 minutes, stirring occasionally. Set aside to cool. Combine egg whites, sugar and strawberries and beat at high speed to stiff peaks. Be patient; it takes awhile to get it to this stage. Whip cream; do not add any sugar to this. Fold whipped cream into the strawberry mixture. Sprinkle 2/3 of the baked crumb mixture into a 9x13 inch pan. Spoon strawberry mixture over the crumbs evenly. Top with remaining crumbs. Freeze overnight. Serve immediately after removing from freezer. Cut into squares. Serves 12 or 15. Two cups of fresh strawberries may be used in season; in that case, use 1 cup sugar instead of the 2/3 cup.

BOSTON CREAM PETITS FOURS — Mrs. Dorothea Rindt

1 c. plus 2 Tbsp. sifted cake flour
1/2 c. sugar
1 1/2 tsp. baking powder

BOSTON CREAM PETITS FOURS (Continued)

1/2 tsp. salt
1/2 c. milk
3 Tbsp. cooking oil
3/4 tsp. vanilla
1 egg yolk
1 egg white
1/4 c. granulated sugar
1 recipe Vanilla Filling
1 recipe Chocolate Glaze

Mix dry ingredients in small bowl. Add milk, oil, vanilla. Beat 1 minute at medium speed on electric mixer, scraping bowl often. Add egg yolk. Beat 1 minute; scrape bowl. Beat egg white to soft peaks. Gradually add the 1/4 cup sugar, beating to stiff peaks. Fold egg white into batter. Turn into greased and lightly floured 9x9x2 inch baking pan. Bake in 350° oven for 20 to 25 minutes. Cool in pan 10 minutes. Remove from pan; cool on rack. Cut cake in 1 1/2 inch squares. Split each in half crosswise; fill with some of the Vanilla Filling. Place squares on rack with waxed paper underneath. Spoon Chocolate Glaze evenly over tops. Let dry. Makes 36.

Vanilla Filling:

1 (3 oz.) pkg. vanilla pudding mix (regular)
1 1/2 c. milk

Mix according to package directions, using reduced amount of milk. Cook as directed. Cover surface with clear plastic wrap; cool.

Chocolate Glaze:

3 (3 oz.) squares unsweetened chocolate, melted with butter
3 c. sifted powdered sugar
4 Tbsp. butter or margarine
1 tsp. vanilla
1/4 c. boiling water

Melt chocolate and butter, stirring constantly. Remove from heat. Stir in powdered sugar and vanilla. Blend in boiling water; add water, a teaspoon at a time, to form a thin glaze.

FLAPPER PUDDING — Elaine M. Scott

1 c. fine vanilla wafer crumbs
3/4 c. soft butter or margarine
2 c. sifted confectioners sugar
2 egg yolks, room temperature
2 stiff beaten egg whites, room temperature

FLAPPER PUDDING (Continued)

1/2 c. chopped California walnuts
1 (9 oz.) can crushed pineapple, well drained

Spread half of the crumbs in a 10x6 inch pan. Cream butter; gradually add confectioners sugar and beat until light and creamy. Add egg yolks, one at a time, beating well after each. Beat one more minute. Fold in egg whites; beat for a few seconds until smooth. Fold in pineapple and nuts and mix. Spread carefully over crumbs and top with remaining half of wafer crumbs. Chill at least 5 hours, cut in squares, and garnish with cherries.

STRAWBERRY GRAHAM CRACKER DESSERT — Shirley Johnson

2 c. graham cracker crumbs (about 28 squares)
3/4 c. chopped nuts
3/4 c. brown sugar
1 tsp. cinnamon
3/4 c. melted oleo
1 box strawberry and cream cake mix

Heat oven to 350°. Mix crumbs, nuts, sugar, cinnamon, and oleo. Press half of mixture in the bottom of an ungreased 9x13 inch pan. Prepare cake mix as directed on package. Pour half of the batter over the crumb mixture in pan. Sprinkle with half of remaining crumbs. Repeat with remaining batter, then crumbs. Bake 50 to 55 minutes. Cool, and if desired, chill. Cut cake into 3x2 inch pieces and top with sweetened whipped cream or Cool Whip. Serves 16.

RUBY RED COMPOTE — Mrs. Angela Pratt

1 (1 lb. 4 oz.) can frozen pitted tart red cherries, thawed
1 (10 oz.) pkg. frozen raspberries, thawed
1 1/2 Tbsp. cornstarch
1 Tbsp. lemon juice
2 c. fresh whole strawberries
Dairy sour cream

Drain frozen fruits, reserving syrup. Add enough water to syrup to make 2 1/2 cups. Blend cornstarch, dash of salt, and syrup. Cook and stir until thickened and clear. Add lemon juice. Stir in fruits. Chill thoroughly. To serve, spoon into sherbet glasses; top with a dab of sour cream. Makes 8 servings. Frozen strawberries may be used also; use 2 packages (10 ounce)

RUBY RED COMPOTE (Continued)

frozen strawberries. Thaw and use juice with syrup of other fruits. This makes a good dessert or a refreshing summer breakfast treat.

HOT CURRIED FRUIT — Mrs. Lena Koop

1 (29 oz.) can pear halves
1 (29 oz.) can pineapple chunks
1 (29 oz.) can peach halves
1/2 c. butter
1 (29 oz.) can apricot halves
1 c. brown sugar
1 Tbsp. cornstarch
1 1/4 - 1 1/2 tsp. curry (or less)

Drain fruit. Make a paste of the butter, sugar, cornstarch and curry. Put fruit in a 9x13 inch pan. Put paste over top and bake for 1 hour at 325°. Baste fruit frequently while baking. Cherries, raisins, and oranges may also be used.

MAPLE MACAROON DESSERT — Mrs. Angela Pratt

1 1/2 c. finely crushed coconut macaroon cookie crumbs
1 c. maple syrup
3 egg yolks, well beaten
1/4 c. cold water
1 pkg. (1 Tbsp.) unflavored gelatin
1 tsp. vanilla
3 egg whites
1 quart Cool Whip, thawed

Grease a 9x13x2 inch pan. Sprinkle 1 cup of the cookie crumbs in pan. Reserve remaining 1/2 cup for topping. Heat syrup to boiling in small pan. Pour slowly over beaten egg yolks in top of double boiler, stirring constantly. Then cook for 15 minutes, stirring occasionally. Dissolve gelatin in cold water. Add to maple mixture and stir until smooth. Remove from heat and cool. Add vanilla when mixture has cooled. Beat egg whites until stiff. Beat maple mixture until thick and fluffy. Add egg whites to maple mixture, and beat with low speed of electric mixer just until egg whites are blended in. Fold in the Cool Whip. Pour the filling over crumbs in prepared pan. Sprinkle remaining crumbs over top. Refrigerate several hours. Serve with extra whipped topping and/or nuts, if desired.

PEANUT BUTTER PIE — Lorene M. Hudson

1 c. peanut butter
1 (8 oz.) pkg. cream cheese
2 c. Cool Whip
2 c. powdered sugar
Pinch of salt
1/4 c. brown sugar
Graham cracker crust

Mix all together and fill the graham cracker crust. Freeze until ready to serve.

NAKED APPLE PIE — Mrs. Paul Sitz

1 egg, beaten
1/3 c. brown sugar
1/2 c. white sugar
1 tsp. vanilla
Pinch of salt
1/2 c. flour
1 tsp. baking powder
2 medium apples, peeled and chopped
1/2 c. chopped walnuts or pecans

Sift together baking powder and flour. Mix sugars with egg, and add remaining ingredients. Spread in a greased 9-inch pie pan. Bake 30 minutes at 350°.

ICE CREAM DELIGHT — Kathleen McDaniel

1/2 c. brown sugar
1/2 c. quick oatmeal
2 c. flour
2 sticks margarine, melted
1 c. chopped pecans (optional)
2 jars caramel ice cream topping
1/2 gal. vanilla ice cream

Mix well the first 5 ingredients. Pack and spread this mixture in a 9x13 inch pan and bake for 15 minutes at 400°. Cool; divide in half. Crumble 1/2 in the bottom of a 9x13 inch pan. Pour one jar of caramel sauce over the crumbs. Spread with ice cream. Top with remaining crumbled mixture, then pour second jar of caramel topping over this. Freeze. Cover with plastic wrap. When ready to serve, cut into squares. Serves 12 generously.

CHERRY COBBLER — Mrs. Lydia H. Miller

1 can cherries
1/2 can cold water
1 c. sugar
1 Tbsp. cornstarch
1/4 tsp. red food coloring, if desired

CHERRY COBBLER (Continued)

1 c. sugar
2 Tbsp. Crisco
Dash of salt
3/4 c. milk
1 c. flour
2 tsp. baking powder

Mix and cook cherries, water, 1 cup sugar, cornstarch, and coloring until it comes to a boil. Cool. Into a mixing bowl, combine 1 cup sugar, Crisco, and salt. Cream well and then add milk, flour and baking powder. Mix well. Pour into ungreased pan. Put cherry mixture on top. Bake at 350° for 45 minutes.

FROZEN SLUSH — Mrs. Ann Ross

1 c. sugar
1 c. water, boiling hot
1 (6 oz.) can frozen lemonade concentrate
1 (16 oz.) can crushed pineapple
1 (6 oz.) can frozen orange juice concentrate
4 diced bananas
1 (10 oz.) box frozen sliced strawberries

Dissolve the sugar in the water. Thaw frozen ingredients just slightly to allow mixing with other ingredients. Combine all ingredients and freeze in individual plastic glasses or cupcake liners. This may also be frozen in a large freezing tray and then served in small sherbet glasses. A refreshing summertime treat!

PINEAPPLE DESSERT — Darline Justice

2 eggs
2 c. flour
2 c. sugar
2 tsp. soda
1 tsp. vanilla
1 c. chopped nuts
1 c. crushed pineapple, undrained

Mix all ingredients together. Pour into a deep cookie sheet. Bake at 350° for 15 minutes. While cake is hot, top with the following frosting; it will melt into the cake.

Frosting:

1 (3 oz.) pkg. cream cheese, softened
1/2 stick oleo
2 c. powdered sugar
1 tsp. vanilla

Combine all ingredients and put on cake while it is hot.

CHERRY COBBLER

Elva D. Richardson

2/3 c. sugar
1 Tbsp. butter
1 c. flour
2 tsp. baking powder
Pinch of salt
2/3 c. milk, or use less milk and add 1 egg
2 c. cherries (one No. 2 can drained, save juice)
1/2 c. sugar

Cream butter and sugar; add rest of the ingredients. Put batter in a greased 8x8 inch pan. Cover with cherries and sprinkle with 1/2 cup sugar. Pour over the top 2/3 cup of boiling cherry juice (add water to make 2/3 cup if necessary) from the cherries. Bake for 45 minutes at 375°. Let cool. Before serving, turn out upside down. Serve with whipped cream or ice cream if desired.

LEMON CHEESE SQUARES

CoNette L. Kasten

2 1/2 c. graham cracker crumbs
1/2 c. sugar
1/2 c. softened margarine
1 (3 oz.) pkg. lemon jello
1 c. boiling water
1 c. sugar
1 (8 oz.) pkg. cream cheese
1 tsp. vanilla
1/2 tsp. lemon flavoring
1 c. chilled evaporated milk, whipped

Combine cracker crumbs (reserve a few for topping), sugar, and margarine; press into 9x15 inch pan. Bake in a 375° oven for 8 minutes. Cool. Dissolve jello in boiling water. Add sugar, then remaining ingredients; mix. Pour into cooled crust and spread remaining cracker crumbs over top; chill. To serve, cut in squares.

RHUBARB CRUNCH

Charlotte Stotmeister

1 c. sugar
1 c. flour
1 tsp. baking powder
Pinch of salt
1/2 c. butter
4 c. rhubarb, cut in 1-inch pieces

For topping, combine sugar, flour, baking powder, and salt. Cut in butter until crumbly. Place rhubarb in small baking dish and sprinkle topping over it. Bake at 375° for 30 minutes.

BASIC VANILLA ICE CREAM — Rosemary Bailey

Refreshingly light ice cream, not too sweet and not too rich.

2 Tbsp. unflavored gelatin
3 c. milk
2 c. sugar
1/4 tsp. salt
6 eggs
1 1/2 qt. light cream
1 (3 3/4 oz.) pkg. instant vanilla pudding mix
5 tsp. vanilla

Soften gelatin in 1/2 cup cold milk. Scald 1 1/2 cups milk and stir into gelatin mixture until it dissolves. Add sugar and salt, stirring until dissolved. Add remaining 1 cup milk. Beat eggs at high speed of electric mixer for 5 minutes. Add light cream, pudding mix, vanilla, then gelatin mixture. Pour into 1 gallon ice cream freezer container. Freeze following usual procedure for your freezer. Remove dasher; pack down ice cream. Replace lid. Repack ice and salt around container in a 3 to 1 proportion. Allow to stand 2 hours. Makes 3 1/2 quarts.

OLD FASHIONED ICE CREAM (Vanilla) — Joanna Scott

6 eggs
2 c. sugar
1/4 tsp. salt
2 Tbsp. vanilla
4 pt. half and half cream

Beat eggs until light in color. Gradually add sugar and salt; continue beating until thick and creamy. Add vanilla, and half and half cream; mix thoroughly. Chill, then churn in ice cream freezer as usual.

CHOCOLATE ICE CREAM — Glenda Patterson, Manhattan, Ks.

5 eggs
1 c. sugar
1 Tbsp. vanilla
1 can Eagle Brand milk
2 pt. half and half cream
Pinch of salt
1 can chocolate syrup
Milk

Beat eggs until fluffy. Mix in remaining ingredients, beating thoroughly. Add to a 4-quart ice cream freezer and add enough whole milk to fill.

HOMEMADE BANANA ICE CREAM — Mona VonDielingen

2 pt. half and half cream
4 half-pints whipping cream
1 1/2 c. sugar
3 c. mashed bananas
2 Tbsp. lemon juice
4 Tbsp. sugar
1/2 tsp. salt

Scald half and half cream and whipping cream. Remove from heat and add sugar; let cool. Add mashed bananas, lemon juice, the 4 tablespoons sugar, and salt. Freeze in ice cream freezer, using 5 parts ice to 1 part salt.

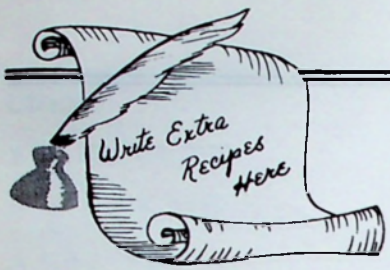
CHERRY NUT ICE CREAM — Ann Ross

8 eggs
1 1/2 c. sugar
1 c. whipping cream
1 pt. half and half
1 can Eagle Brand milk
8 oz. jar maraschino cherries
1 c. chopped pecans
1/2 gal. milk (approximately)
1 1/2 tsp. vanilla

Chop cherries. Mix eggs, sugar, cream, Eagle Brand milk, vanilla, and half and half in blender or large mixer. Add cherries, juice from cherries, milk to fill freezer, and pecans. Freeze in ice cream freezer.

** EXTRA RECIPES **

Write Extra
Recipes
Here


Write Extra
Recipes
Here

CANDY
JELLY
PRESERVES

TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the SOFT BALL TEST the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the FIRM BALL TEST the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the HARD BALL TEST the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the LIGHT CRACK TEST the candy will form brittle threads which will soften on removal from the water.

In the HARD CRACK TEST the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In CARAMELIZING, the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

PECAN CHEWS

Mrs. Sandra Carter

2 c. granulated sugar
1 c. syrup
1 tsp. vanilla
2 qt. pecans
Pinch of salt
3 large cans evaporated milk or 3 c. real (whipping) cream

Mix sugar, syrup, vanilla, and salt. Add one cup of cream to mixture and cook to a soft ball stage; then add another cup of cream and cook to soft ball stage. Add last cup of cream and cook to firm ball stage. Stir almost constantly, especially after last cup of cream has been added, to prevent scorching. Cook very slowly as this does scorch easily. Add the pecans and stir together; put in buttered pan or cookie sheet.

PEANUT BRITTLE

Louise Williams

1 c. sugar
1 c. white syrup
1 c. water
1 c. raw peanuts
1 tsp. soda

Combine sugar, syrup, and water; boil until it threads (at the soft crack stage), stirring frequently. Add peanuts and continue cooking until the hard crack stage is reached. Quickly remove from heat and stir in soda thoroughly. Pour onto greased cookie sheet. When cool, break into pieces.

AUNT BERTHA'S MEXICAN CANDY

Jean Bailey

1 c. brown sugar
1 c. white sugar
1 Tbsp. syrup (white or dark)
1 c. whipping cream
3 Tbsp. butter
Pinch of salt
1 tsp. vanilla
2 c. pecans, chopped

Combine all ingredients, except pecans. Cook until it reaches the soft ball stage of 240°. Add pecans and beat until the color changes. Drop onto waxed paper.

PEANUT BRITTLE — Hattie Mueller

1 c. sugar
1/2 c. white syrup
1/4 c. water
1 tsp. vanilla
1 Tbsp. butter
1 c. raw peanuts
1 tsp. soda

Combine the sugar, syrup, water, vanilla, and butter. Boil until it threads (soft crack stage). Add peanuts. Cook until golden brown and at hard crack stage. Take from stove and add the soda. Stir. Pour on back side of cookie sheet which has been buttered. When it starts to cool, pull from outside until it is all pulled off the sheet. The peanut brittle is thin.

CHOCOLATE CHIP FUDGE — Mrs. Angela Pratt

4 c. sugar
1/4 lb. butter or margarine
1 large can evaporated milk
2 tsp. vanilla
1 (12 oz.) pkg. chocolate chips
1 pt. marshmallow cream
Nuts (optional)

Combine sugar, butter, and evaporated milk in saucepan. Cook to soft ball stage, stirring often. This can scorch easily. Add vanilla, chocolate chips, marshmallow cream and nuts; stir until chips are melted. Pour into a buttered 9x13 inch pan. Cool. Cut into desired squares. Top with walnut or pecan halves if desired.

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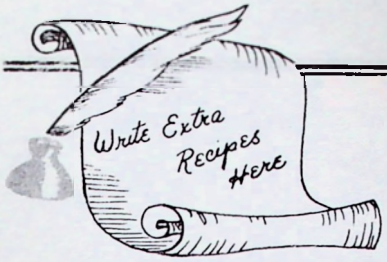
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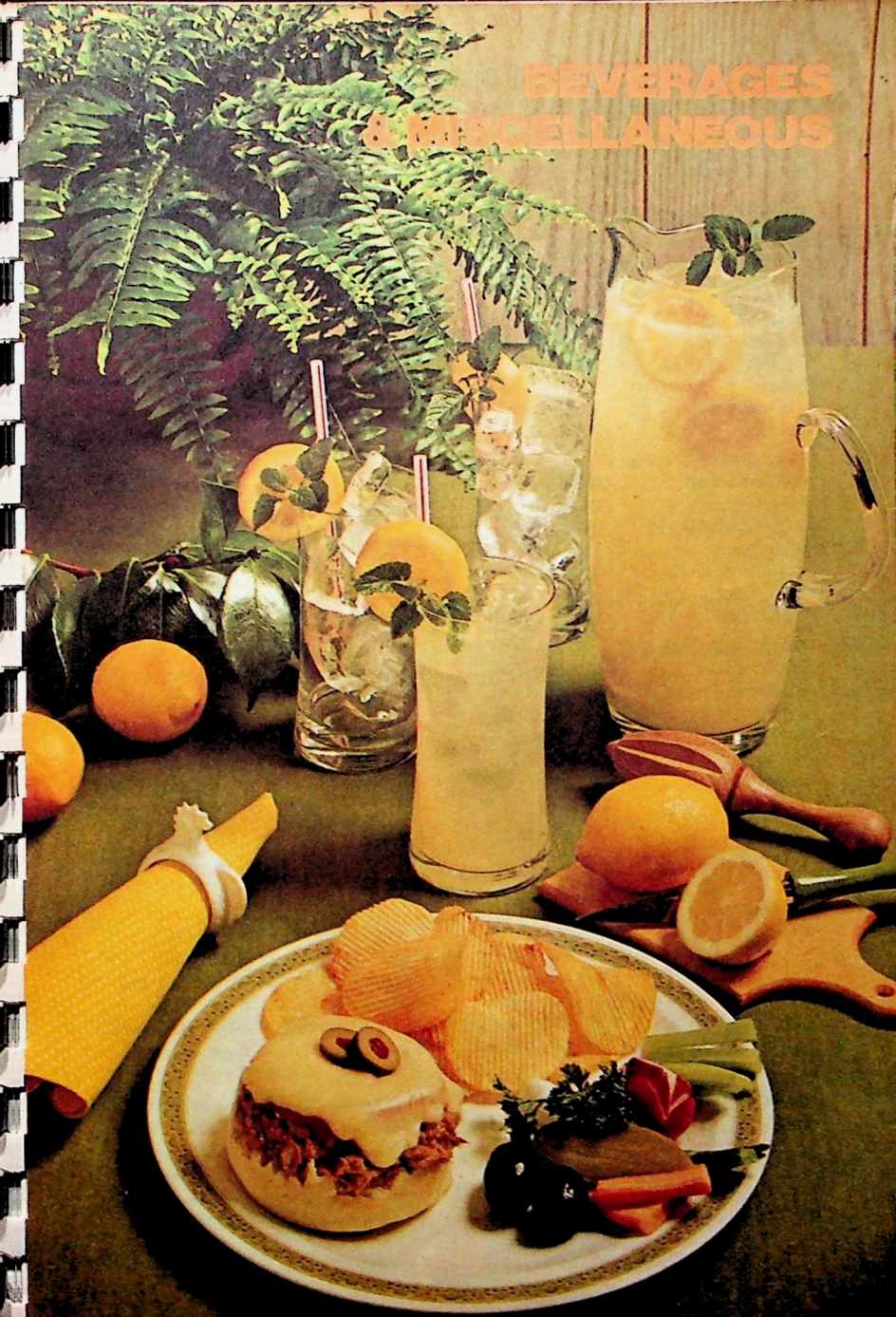
BEVERAGES
& MISCELLANEOUS

FOOD QUANTITIES
FOR SERVING 25, 50 and 100 PERSONS AT PICNIC

Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on 25, 50 and 100 servings, taken from "Planning Food For Institutions," a USDA handbook.

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Sandwiches:			
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Lettuce	1½ heads	2½ to 3 heads	5 to 6 heads
Meat, Poultry or Fish:			
Wieners (beef)	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12x20" pan	8½ quarts	17 quarts
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Cake	1 10x12" sheet cake 1½ 10" layer cakes	1 12x20" sheet cake 3 10" layer cakes	2 12x20" sheet cakes 6 10" layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints

CRANBERRY SPARKLE PUNCH

Mrs. Alan W. Scott

1 qt. bottle (4 c.) cranberry juice cocktail, chilled
1 c. orange juice, chilled
2 (7 oz.) bottles lemon-lime carbonated beverage, chilled
Scalloped orange slices
Whole fresh cranberries

Place cake of ice or ice cubes in punch bowl. Add fruit juices; stir. Pour carbonated beverage carefully down the side of the bowl. Float orange slices and cranberries. Makes 2 1/2 to 3 quarts.

SPICED TEA MIX

Mrs. Angela Pratt

2 c. orange Tang
1/2 to 1 c. instant tea
2 c. sugar
1 tsp. cinnamon
1 pkg. Twist (1 qt.) or dry Kool-Aid lemon and sugar mix
1 tsp. ground cloves

Mix ingredients thoroughly. Keep in a closed container. Use 2 teaspoons per cup of hot water.

ORANGE PUNCH

Eleanor Winters

1/2 gal. orange sherbet
2 1/2 qt. 7-Up

Combine ingredients. Serves 12-14.

HOT CHOCOLATE MIX

Florine Nath

8 or 10 qt. box powdered milk
7 oz. jar Coffee Mate
1 1/2 c. powdered sugar
1 lb. pkg. Nestle's instant

Mix ingredients well. Add 1/4 to 1/3 cup of this mix to 1 cup boiling water when serving. Makes 1 gallon dry mix. This is better than instant purchased mix with milk.

ORANGE PUNCH (Large Quantity) Mrs. F. D. Howell

8 pkg. orange Kool-Aid
8 c. sugar
8 (6 oz.) cans frozen orange juice
4 (6 oz.) cans frozen lemonade
4 (6 oz.) cans frozen pineapple juice
8 qt. ginger ale

Mix together. Add water to make 8 gallons of punch.

BREAKFAST COCOA Jan Nomer

1/3 c. cocoa (regular type, dry)
1/3 c. sugar
Dash of salt
1/2 c. water
3 1/2 c. milk
1/2 tsp. vanilla

In a saucepan, mix cocoa, sugar and salt; add water. Bring to boiling, stirring constantly. Boil 1 minute. Stir in milk; heat to boiling point (do not boil). Add vanilla; beat with a rotary beater just before serving. Float dollops of marshmallow cream atop each serving. Makes 4 cups cocoa.

RED KOOL-AID PUNCH (Large Quantity) Mrs. Angela Pratt

10 pkg. red Kool-Aid (cherry or strawberry)
6 c. sugar
10 qt. water
3 (6 oz.) cans frozen lemonade
3 qt. ginger ale, chilled
3 (6 oz.) cans frozen orange juice
1 (46 oz.) can pineapple juice, chilled
1 (46 oz.) can Hawaiian Punch, chilled

Mix well the Kool-Aid, sugar and water for the base. Add lemonade, orange juice, pineapple juice, and Hawaiian Punch. Chill. At serving time, add ginger ale.

OVEN BAKED CARAMEL CORN Carol Bailey

2 gal. popped corn
2 c. brown sugar
1/2 c. white corn syrup
1 c. oleo, or 2 sticks
1 tsp. salt

Mix all ingredients together and boil for 5 minutes. Stir and

OVEN BAKED CARAMEL CORN (Continued)

pour immediately over corn. Mix well. Put into large roaster and bake 1 hour at 200°. Stir every 15 minutes while in the oven.

CRAZY CRUNCH

Jan Nath
Russell, Ks.

3 qt. popped corn
1 can mixed nuts
1 1/3 c. sugar
1 c. margarine
1 tsp. vanilla
1/2 c. light corn syrup

Combine sugar, margarine, and syrup in a saucepan. Bring to a boil over medium heat, stirring constantly. Boil, stirring occasionally, for 10-15 minutes, or until mixture turns a slight caramel color. Remove from heat. Stir in vanilla. Mix popcorn and nuts; spread over a buttered cookie sheet. Pour syrup over popcorn. When dry, break apart. Makes 2 pounds.

HOMEMADE GRANOLA

Mrs. Angela Pratt

6 c. rolled oats
1 c. shredded coconut
1 c. wheat germ
1/2 c. shelled sunflower seeds
3/4 c. cashews, halved
1/2 c. cooking oil
1/2 c. honey
1/3 c. water
1 1/2 tsp. salt
1 1/2 tsp. vanilla
1 c. raisins

Mix oats, coconut, wheat germ, sunflower seeds and cashews in a large bowl. Combine oil, honey, water, salt, and vanilla; pour over first mixture. Stir well to coat. Spread on two greased baking sheets. Bake at 275° for 30 minutes, stirring frequently. Keep cereal evenly spread over the cookie sheet and stir when needed to prevent burning. When mixture starts to look toasted and is getting dry, it is ready to take out. Then cool thoroughly. When completely cooled, add raisins, and store in an airtight container. Makes 11 cups. I sometimes cover the cereal with aluminum foil during the first 10-15 minutes of baking to prevent over browning.

CHOCOLATE SAUCE

Mrs. Martin Strand

1 c. light corn syrup
2 c. sugar
2 tsp. vanilla
6 (1 oz.) squares unsweetened chocolate, broken up
1 c. evaporated milk

Wichita, Ks.

CHOCOLATE SAUCE (Continued)

Combine corn syrup, sugar, and 2 cups water. Cook to soft ball stage (236°). Remove from heat; add chocolate and stir until melted. Add vanilla. Slowly add evaporated milk; mix thoroughly. Cool. Good on vanilla ice cream. Makes 3 1/2 cups of sauce.

TO PRESERVE CHILDREN — Rubye E. Nettrouer

1 large grassy field
1/2 dozen children
2 or 3 small dogs
A pinch of brook and some pebbles

Mix the children and dogs well together and put them in the field, stirring constantly; pour the brook over the pebbles. Sprinkle the fields with flowers, spread over all a deep blue sky and bake in the hot sun. When brown, remove and set away to cool in a bathtub.

TO PRESERVE A HUSBAND — Rubye E. Nettrouer

Be careful in your selection; do not choose too young and take only such varieties as have been reared in a good moral atmosphere. When once decided upon and settled, let that part remain forever settled and give your entire thought to preparation for domestic use. Some insist on keeping them in a pickle, while others are constantly getting them in hot water. Poor varieties may be made sweet, tender, and good by garnishing them with patience, well sweetened with smiles and flavored with kisses to taste; then wrap well in a mantle of charity, keep warm with a steady fire of domestic devotion, and serve with peaches and cream. When thus prepared, they will keep for years.

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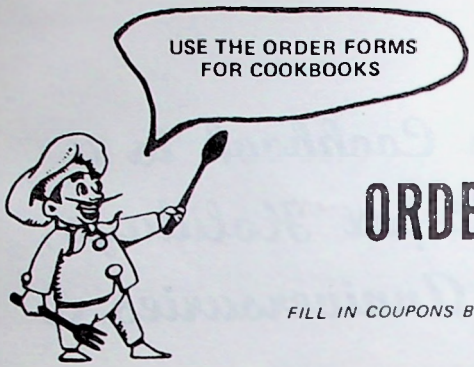

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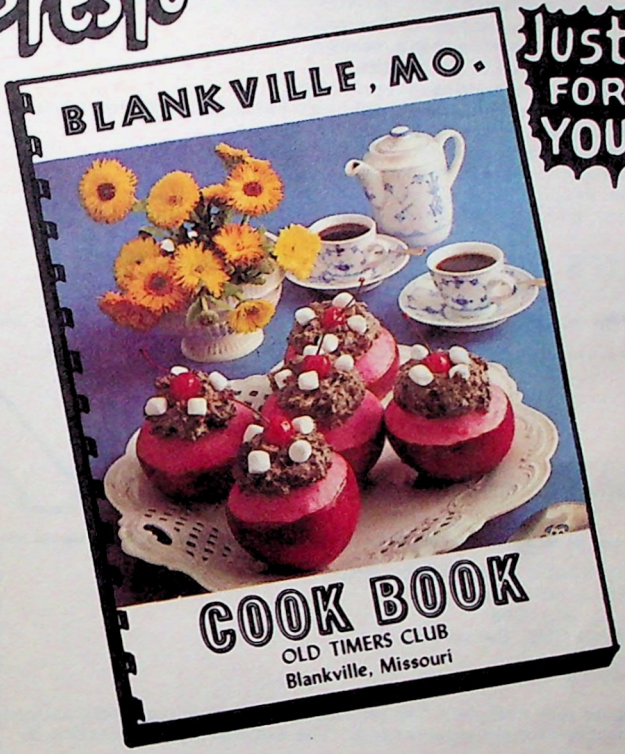

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